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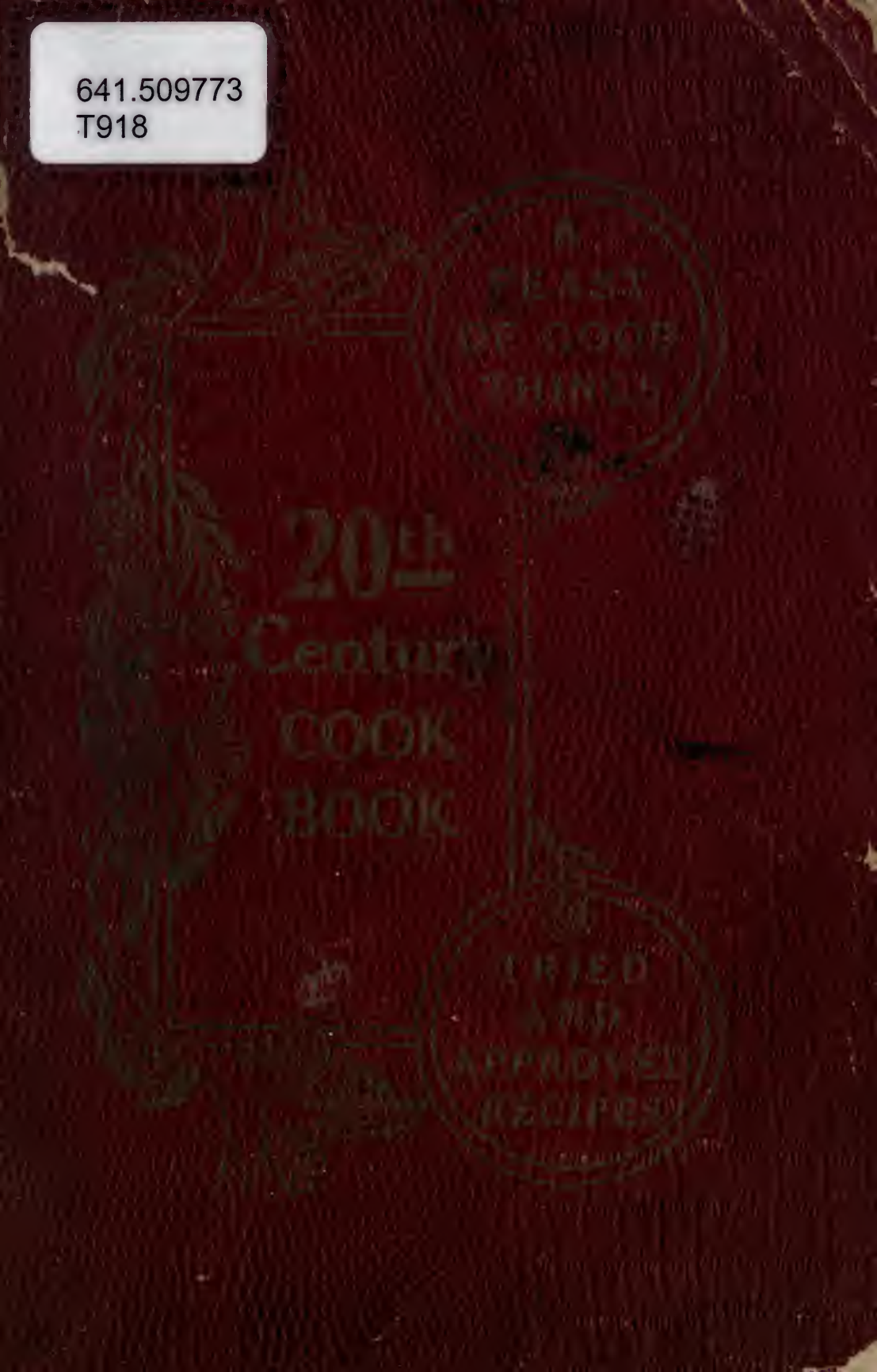

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CORNER BOOK SHOP

DEDICATION

To all the housewives and sweethearts throughout the land who are aiming at greater perfection in the art of cooking, this little book is respectfully dedicated.

TWENTIETH CENTURY

COOK BOOK

A FEAST OF GOOD THINGS

A CAREFUL COMPILATION OF TRIED AND APPROVED RECIPES.

The Ladies Aid Society of the Baptist Church,
Plano, Ill.

OFFICERS

Mrs. Effie Humiston	President
Mrs. Lena Tyler	Vice-President
Mrs. Lena Tyler	Secretary
Mrs. Martha Turpin	Treasurer

1907

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LILLIAN V. WYRICK
ANGOLA, IND.

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Oak Street

COMMANDMENTS THAT RULE HOUSEKEEPERS.

To manage her household so that the comfort, health and well being of every member shall be insured is a difficult task for a woman, and requires much tact, as well as domestic ability.

To accomplish this she must make it her aim:

To spend wisely as well as to save.

To choose and buy food which those who eat will enjoy and which will be suited to their needs.

To have this food cooked in such a way that it will be agreeable, wholesome and digestible, and to have the meals served punctually and in order.

To see that every part of the home is kept clean always, because dirt is degrading and brutalizing and leads to disease and crime.

To see that all those to whom she is responsible are suitably and comfortably clad, and to study beauty and becomingness in her own dress as well as mere comfort.

To respect the rights of others and train her children and servants to do the same.

To do everything by example, by influence, by encouragement, and by sympathy, to make those who dwell under the roof good and virtuous.

To try to make all who come within her reach happy.

To permit no injustice, wrong or unkindness to be done even to the meanest.

To constitute herself the protector of all who come under her roof, even to the dumb animals.

To seek to extend her influence beyond the four walls of her home; to benefit those outside, because the best use a woman can make of her home is to share its comforts with those who have none.

"We may live without poetry, music and art;
We may live without conscience and live without heart,
We may live without friends, we may live without books,
But civilized man cannot live without cooks.
He may live without books—what is knowledge but grieving?
He may live without hope—what is hope but deceiving?
He may live without love—what is passion but pining?
But where is the man that can live without dining?"

— Owen Meredith.

"Though we eat little flesh and drink no wine,
Yet let's be merry; we'll have tea and toast;
Custards for supper, and an endless host
Of syllabubs and jellies and mince pie,
And other such ladylike luxuries."

— Shelley.

"Heaven sends us good meat, but the devil sends us cooks." — Garrick.

(Epigram on Goldsmith's Retaliation.)

"A good cook is a good grace;
Such a one is hard to place."

—Perrin's "After Thoughts."

MAGIC SUPPER

BILL OF FARE

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1 A Chilly Reception,	1 Frozen Fruit
2 A link from Friendship,	2 Weinerwurst
3 Symptoms of Love,	3 Pickles
4 Splinters of Fun,	4 Tooth Picks
5 Adams Ale,	5 Water
6 A Magic Circle,	6 Doughnuts
7 A piece of the Moon,	7 Cheese
8 Forbidden Fruit,	8 Apple
9 Preacher's Delight,	9 Chicken
10 A Hot Time,	10 Coffee

M'KINLEY DROP CAKE.

Two eggs, 2 cups "C" sugar, 1 cup lard and butter mixed, 1 cup molasses, 1½ cups sour milk, 2 teaspoons soda, 3 teaspoons ginger, flour to make a thick batter. Drop in pan in small spoonfuls.

GINGER SNAPS.

One cup shortening, 1 cup brown sugar, 1 cup molasses, 3 eggs, 1 tablespoon ginger, 1 tablespoon soda, 1 tablespoon vinegar. Boil molasses, sugar, shortening, ginger and vinegar together; when cold add eggs and soda. Add flour enough for a stiff dough.

HERMITS.

Three eggs, 1½ cups brown sugar, 1 cup butter, 1 cup chopped raisins, 2 tablespoons mixed spices, flour to roll; cut like cookies.

FRIED CAKES.

One cup sugar, 1 cup cream, sweet or sour, 2 eggs, beaten well, 1 cup sour milk, 1 heaping teaspoon soda, 1 teaspoon cream tartar, salt and nutmeg.

BILL COOKIES.

Bill Cookies, and rightly they are named,
If they are gone in a jiffy no one can be blamed,
Take one cup of sugar, a half cup of lard;
Cream these together, add two eggs and beat hard,
One scant teaspoon of soda, now put in cup,
Add a mite of hot water, and now 'twill foam up;
Sift three cups of flour and place in a bowl,
Mix smoothly and swiftly, and then neatly roll;
If the dough is too soft, a little flour add,
I'll assure better cookies your husband ne'er had.

FRIED CAKES.

Two eggs, 1 cup buttermilk, 1 cup sugar, 1 teaspoonful soda, 3 tablespoonfuls of melted lard, a little salt. Mix soft.

JUMBLE COOKIES.

Two cups sugar, 3 eggs, 1 cup butter, 1 cup sweet milk, 1 teaspoon soda, 1 teaspoon cream tartar, 1 teaspoon baking powder, flour to make dough stiff enough to roll. · Flavor to suit taste.

PASTRY

"See that your kitchen fire be bright,
And your hands be neat and skilled:
For the love of man oft takes its flight
If his stomach be not well filled."

RHUBARB PIE.

Take the tender stalks, strip off the skin and cut in small pieces, put them in a stew pan with just a little water and stew until soft. If there is too much water drain it off, add sugar to taste. Beat 2 eggs very light and stir them into enough rhubard to fill one pie plate. Bake in an under crust, use the whites to frost the top. The stewed rhubarb makes a nice sauce for supper.

DRIED PEACH PIE.

Stew peaches until tender, mash fine and add for two pies ½ teacup sweet cream, 1 teacup sugar, bake with two crusts, or omit cream and add ½ teacup boiling water and butter size of hickorynut.

SOUTHERN TOMATO PIE.

For one pie peel and slice green tomatoes, add 4 tablespoons sugar, flavor with nutmeg or cinnamon, nutmeg is the best. Bake with two crusts slowly. This tastes very much like green apple pie.

PUMPKIN PIE.

One quart pumpkin, 4 eggs, 1 gill molasses, 4 ounces sugar, 2 ounces butter, 2 teaspoons ginger, 1 teaspoon cinnamon, ½ teaspoon, each, nutmeg and salt.

ORANGE CREAM PIE.

One large orange and ½ of a lemon, 1 cup sugar, butter size of walnut, 2 tablespoons corn starch, 4 eggs, ½ cup of milk. Put milk and 1 cup boiling water in double boiler, then grate the yellow part of orange, squeeze juice into a bowl and lemon juice also, then put the orange and lemon in another bowl and pour 1 cup boiling water over and let stand until you beat the 4 yolks and whites of 1 with the butter, sugar and starch, then add the juice and grated rind and the water from the orange and lemon, a pinch of salt, then pour into the boiling milk and water, stirring all the time until well cooked. Bake shell, put in mixture and add whites of eggs whipped stiff with a little orange flavor and powdered sugar to top off pie. Brown in oven.

CRUMB PIE.

One cup molasses, 1 cup water, spice to suit taste, 1 teaspoon soda, for crumbs, 1 cup sugar, 1 cup lard and butter, 4 cups flour, mix in crumbs and bake in four pans.

CREAM PIE.

One pint milk, yolks of 2 eggs, 2 tablespoons corn starch, 3 tablespoons sugar; wet the starch with a little cold milk, beat the yolks and sugar together and add to the boiling milk, add a lump butter and flavor. Take whites of 2 eggs for frosting. Bake your crust, then add this mixture, then frost.

STRAWBERRY SHORT CAKE.

Mix 2 cups sifted flour, 2 teaspoons baking powder, 1 teaspoon salt, ½ cup butter, wet with about ¾ cups milk or water; roll on well-floured board to fit pan, half inch thick; butter the side and put on another cake; bake in hot oven. Have berries well washed, mashed and sweetened; separate cake, butter while hot; spread generously with the berries; cover top with berries. Serve at once.

TRANSPARENT PIE.

Three cups white sugar, ¾ cup butter, 4 well-beaten eggs, mix well together and bake with lower crust. The above will make two pies.

PLUM COBLER.

Take 1 quart flour, 4 tablespoons melted lard, ½ teaspoon salt, 2 teaspoons baking powder; mixed as for biscuits, with either sweet milk or water, roll thin and line pudding dish or dripping pan, nine by eighteen inches; mix 3 tablespoons flour and 2 of sugar together and sprinkle over the crust; then pour in 3 pints canned damson plums and sprinkle over them 1 coffee-cup sugar; wet edges with a little flour and water mixed, put on upper crust, press the two edges together, make two openings by cutting two incisions at right angles an inch in length, and bake in a quick oven half an hour. Peaches, apples or any kind of fresh or canned fruit can be made in the same way.

PIEPLANT PIE.

Mix ½ teacup white sugar and 1 heaping teaspoon flour together, sprinkle over the bottom crust, then add the pie-plant cut up fine; sprinkle over this another half teaspoon sugar and heaping teaspoon flour; bake fully ¾ hour in a slow oven. Or stew the pie-plant, sweeten, add grated rind of one lemon and yolks of 2 eggs, and bake and frost like lemon pie.

PINE-APPLE PIE.

One cup sugar, ½ cup butter, 1 cup sweet cream, 5 eggs, 1 pine-apple, grated; beat butter and sugar to a cream, add beaten yolks of eggs, then the pine-apple and cream, and, lastly, the beaten whites whipped lightly. Bake with under crust.

CUSTARD PIE.

Heat 1 quart good, rich milk in a tin pan set in skillet of hot water, take 5 eggs, 4 large tablespoons sugar and a little salt, beat sugar and eggs a little and pour in the milk; flavor to suit taste and have oven hot when put in to bake. Then cook slowly so as not to boil, as that spoils it; test with a knife, when done it will not stick to the blade. Without the crust this makes a delicious baked custard. Bake in a deep tin.

CHERRY PIE.

Line a pie tin with rich crust; nearly fill with the carefully seeded fruit, sweeten to taste, and sprinkle evenly with a teaspoon corn starch or a tablespoon flour, add 1 tablespoon butter cut into small bits and scattered over top; wet edge of crust and press the edges closely together, taking care to provide a hole in the center for the escape of the air. Pies from blackberries, raspberries, etc., are all made the same way, regulating the quantity of the sugar by the tartness of the fruit.

PEACH PIE.

Line a pie tin with puff paste, fill with pared peaches cut in halves or quarters, well covered with sugar; put on upper crust and bake until done, remove from the oven and cover with a meringue made of whites of 2 eggs beaten to stiff froth with 2 tablespoons powdered sugar; return to oven and brown slightly. Canned peaches may be used instead of fresh, in the same way.

MOCK MINCE PIE.

One cup raisins, 2 cups sugar, 1½ cups bread crumbs, 2 cups water, ½ cup vinegar, butter size of hickorynut, 1 teaspoon allspice, 1 egg. Cook until thick. Makes three pies.

LEMON PIE.

One large lemon, grated, 1 cup sugar, a small piece butter, yolks of 3 eggs, 2 heaping teaspoons corn starch, beat all together and add enough milk to make two pies. Bake in a rich crust. When done add the whites of 3 eggs beaten with 3 tablespoons sugar; return to oven to brown.

ORANGE SHORT CAKE.

One quart flour, 2 tablespoons butter, 2 teaspoons baking powder thoroughly mixed with flour; mix (not very stiff) with cold water, work as little as possible, bake, split open and lay sliced oranges between; cut in squares and serve with pudding sauce. Berries may be used instead of oranges.

RIPE CURRANT PIE.

One cup mashed ripe currants, 1 cup sugar, 2 tablespoons water, 1 of flour, beaten with the yolks of 2 eggs; bake, frost the top with the beaten whites of the eggs and 2 tablespoons powdered sugar, and brown in oven.

BUTTERMILK PIE.

Two cups buttermilk, yolks of 2 eggs, ¾ cup butter, 2 tablespoons flour, 1½ cups sugar, nutmeg. Line pie tins with good paste. Pour mixture in crust and bake, beat whites of eggs for frosting, spread on top and return to oven to brown.

GOOD PIE CRUST.

The secret of making good pie crust is to use as little water as possible to get the dough in shape. Put a cupful of lard to a quart of flour and a teaspoon of salt. This should make four crusts. Work the lard into the flour with the fingers until it is thoroughly mixed before adding water, then add only a little and press the dough together, turn out on a well-floured board and roll only one way.

RAISIN PIE.

Two cups seeded raisins, 2 cups sugar, 1 cup water, 4 tablespoons vinegar, ½ cup butter, 6 eggs, 1 teaspoon each of cinnamon, cloves, spice and nutmeg. This will make three pies.

COCOANUT PIE.

One pint milk, 1 cocoanut, teacup sugar, 3 eggs, grate nut, mix with yolks and sugar, stir in milk, filling the pan even full and bake. Beat whites of eggs to a froth, add 3 tablespoons pulverized sugar, pour over pie and bake a light brown. If prepared cocoanut is used 1 heaping cup is required.

LEMON PIE.

One and one-half cups sugar, 2 lemons grated, yolks of 4 eggs, ¾ cup water, 2 tablespoons flour. Line two pie tins with rich paste, fill and bake. Make a meringue of the 4 whites of eggs, using 1 tablespoon of sugar to each egg. Return to oven and brown lightly.

RAISIN PIE.

One pound seeded raisins, put in a pan and cover with water, boil until soft, then add 1 cup sugar, a little salt, butter the size of walnut, 2 tablespoons flour dissolved in cold water, 1 tablespoon vanilla. Filling can be put in crust hot or cold. Will make two large pies or three small ones.

CHERRY WHANG.

Line pie tin with rich crust, fill it with cherries, 1 cup sugar, take 1 cup sweet cream and stir in 1 tablespoon flour, pour this over cherries and bake.

FROSTING. Whites of 3 eggs beaten to a stiff froth, add 2 tablespoons sugar. Spread on pies; set in oven; brown lightly.

LEMON PIE.

One tablespoon corn starch wet in water, pour in 1 teacup boiling water on stove, cream 1 tablespoon butter and 1 teacup sugar together, and pour on hot corn starch, let cool, add 1 lemon, grated, 1 egg. Bake crust.

LEMON PIE.

Grate 1 lemon, 1 cup sugar, 1 tablespoon corn starch, yolks of 2 eggs, 1 cup boiling water, cook until it is well thickened, then pour in crust that has been prepared, beat the whites of eggs to a stiff froth, add 3 tablespoons sugar and a little lemon extract, put on pie, then brown a little in oven.

MINCE PIE.

Four pounds lean beef, 8 pounds tart apples, 1 pound suet, 3 pounds seeded raisins, 2 pounds currants, ½ pound citron, 1 pound brown sugar, 1 quart baking molasses, 2 quarts fruit juice, 1 pint vinegar, 1 tablespoon each of salt, pepper, mace, allspice and cloves, 4 tablespoons cinnamon, 2 nutmegs, grated. This will make three gallons.

CHOCOLATE PIE.

One pint milk and a square of chocolate heated, add ¾ cup sugar, yolks of 2 eggs, 1 teaspoon vanilla, thickened with 1 large tablespoon corn starch. Have the crust baked and fill with the above filling. Beat whites to a stiff froth, brown in oven. This is delicious.

SHOO FLY PIE.

Line a pie tin with crust, put 3 tablespoons syrup in a cup, ½ teaspoon soda and pour 2 tablespoons boiling water over this, stir well and put in crust; have ready 1 heaping cup flour, ½ cup brown sugar, butter size of egg, all rubbed well together with the hands, then sprinkle over the molasses, but don't stir it. Bake like any ordinary pie.

PUMPKIN PIE.

Two heaping teaspoons pumpkin, 3 tablespoons sugar, 1 pint milk, ½ teaspoon cinnamon, pinch salt, 3 eggs. This is for one pie. If more are made, allow 1 egg for each additional pie.

BANANA PIE.

Make a banana pie with a lower crust only; bake the crust first, then fill it with sliced bananas and powdered sugar; the fruit will soften sufficiently in a few moments. Cover the top with whipped cream and eat at once.

ELDERBERRY PIE.

Two cups berries, ¾ cup sugar, 1 tablespoon vinegar, 1 tablespoon flour, 1 tablespoon butter, pinch of salt. Place between two crusts.

PUMPKIN PIE.

Two heaping teaspoons cooked pumpkin, 1 egg, 1 spoon flour, 2 spoons sugar, 1 pint sweet milk and salt.

VINEGAR MINCE PIE.

One cup vinegar, 2 cups water, 1 cup sugar, 1 cup molasses, 1 cup chopped raisins, 2 cups bread crumbs, ½ cup butter, 2 eggs, spice to taste.

MOCK CREAM PIE.

Yolks of 2 eggs, 2 tablespoons flour, 1 cup sugar, (slack), 2 cups water or milk, pinch salt, 1 teaspoon lemon, boil till it thickens, pour in crust that is already baked. Beat whites, pour over top, put in oven, brown lightly. This recipe is for two pies and is fine.

MOCK MINCE PIE.

One cup molasses, 2 cups sugar, 1 cup vinegar, 1 cup water, 1 cup crackers rolled, 1 egg, 2 cups raisins, 2 teaspoons cinnamon, 1 teaspoon cloves, 1 teaspoon allspice. This makes six pies.

MINCE MEAT.

Four pounds raisins, 2 pounds currants, ½ pound citron, 4 pounds apples, 2 pounds beef, 2 quarts cider, 1 pound suet (or butter in proportion), sugar, spices, as cloves, cinnamon, allspice, etc., to taste. If cider cannot be obtained use equal portions of vinegar and water with molasses enough to make it about as sweet as cider.

PIE SHELLS.

Roll pie crust and place on the outside of pie pan instead of the inside to bake.

SHORT CAKE.

One egg, 2-3 cup sugar, 1½ teaspoon baking powder, ½ cup butter, 2-3 cup sweet milk and one quart flour.

STRAWBERRY SHORT CAKE.

One egg, ½ cup each of sugar and sweet milk, butter size of an egg, 1 teaspoon baking powder, 1 cup flour and bake in layers.

BANANA PIE.

Two sliced bananas, 1 cup milk, yolks of 2 eggs, ½ cup sugar, 1 tablespoon flour, boil the custard and when cool pour into the baked shell on the sliced bananas and whip the whites of 2 eggs and put on top. Set in the oven till brown.

LEMON PIE.

One lemon, juice and grated yellow rind, 2 cups sugar, 4 eggs, 1 cup corn starch and 1 quart water. Mix and cook in double boiler until thick. Bake crust first and fill. Spread with beaten whites and a little sugar. Return to oven and brown.

PIE CRUST.

A teaspoon of baking powder sifted in a quart of flour improves pie crust. Roll thin.

PUDDINGS

"Your dressing, dancing, gadding, where's the good in,
Sweet lady, tell me, can you make a pudding?"

PUDDING.

For this you can use stale pieces of cake, pour over each dish a dip made of 2 tablespoons sugar and 1 cup flour rubbed together, a small piece butter, cinnamon and lemon juice, thin with hot water.

CHERRY PUDDING.

Make a biscuit dough, 1 pint flour, 1 heaping teaspoon baking powder, butter size of egg, a little salt, and milk enough to moisten to make a stiff batter, butter a round mould or cake pan, and put 1 pint stoned cherries in bottom and spread batter over top, set in steamer and steam one hour. Serve hot with cream and sugar.

PUDDING.

One egg well beaten, 1 cup sweet milk, 1½ cups chopped apples, 1 cup sugar, 1 teaspoon butter, 1 cup bread crumbs. Bake in a shallow dish.

BIRD NEST PUDDING.

Pare and core without quartering enough tart apples to fill pudding pan; make a custard of 1 quart milk and yolks of 6 eggs, sweeten, spice and pour over apples and bake; when done use whites of eggs beaten stiff with 6 tablespoons white sugar; spread on the custard, brown lightly and serve either hot or cold. If necessary apples can be baked a while before custard is added.

TAPIOCA PUDDING.

Cover 3 tablespoons tapioca with water, let stand over night, add 1 quart milk, a small piece butter, a little salt and boil, beat the yolks of 3 eggs with a cup sugar, and boil the whole to a very thick custard, flavor with vanilla; when cold cover with whites of eggs beaten.

DELICATE PUDDING.

One cup sugar, 1 cup sweet milk, 1 egg, 1 cup raisins, butter size of egg, 2 teaspoons baking powder, flour enough to make a stiff batter. Steam one and one-half hours.

SAUCE. One cup sugar, ½ cup boiling water, 1 tablespoon butter, 2 tablespoons vinegar, 1 tablespoon corn starch, ½ nutmeg. Boil and stir.

CROW NEST PUDDING.

Put 1 pint raspberries in pan, sweeten and sprinkle a little flour over top and cover with batter made of 1 cup sugar, butter size of walnut, 1 egg, ½ cup milk, 1 teaspoon baking powder, 1 teaspoon vanilla, flour; make a little stiffer than cake batter. Bake.

FILLING. Butter size of walnut, browned, milk and water, 1 pint, ½ cup sugar, flour enough to thicken, flavor with vanilla. Let come to a boil.

KISS PUDDING.

One quart milk, 3 tablespoons corn starch, the yolks of 4 eggs, ½ cup sugar, a little salt; place part of it with salt and sugar on the stove to boil. Dissolve the corn starch in the rest of the milk and stir into the boiling milk, also add the yolks of the eggs and flour.

FROSTING. The beaten whites of the eggs with ½ cup sugar, flavored with lemon. Cover the pudding and nicely brown, save a little frosting to moisten the top, then put grated cocoanut over the top.

CREAM OF COCOANUT PUDDING.

Put 1 pint of milk in a double boiler, moisten four teaspoons of corn starch in a little cold milk, add this to the scalding milk, stir and cook about two minutes; then add 1 small cup of sugar, the well-beaten whites of three eggs and 1 cup shredded cocoanut.

SAUCE. One pint milk, the beaten yolks of 3 eggs, with 3 tablespoons sugar. Flavor to taste.

SAGO AND APPLE PUDDING.

Pare 6 apples and punch out the cores, fill holes with cinnamon and sugar, 2 teaspoons cinnamon to a cup of sugar; take 1 tablespoon sago to each apple, wash it thoroughly and let soak an hour in water enough to cover the apples, pour water over the apples, and bake an hour and a half.

APPLE ROLEY POLEY.

Peel, quarter and core sour apples, make rich soda biscuit dough, (or raised biscuit dough may be used if rolled thinner), roll to a half inch thick, slice the quarters and lay on prepared paste or crust, roll up, tuck ends in, prick deeply with a fork, lay in a steamer and place over a kettle of boiling water, cook an hour and three-quarters. Or wrap in a cloth, tie up the ends and baste up the sides, put in kettle of boiling water and boil an hour and one-half or more, keeping water boiling constantly. Cut across and eat with sweetened cream or butter and sugar.

FIG PUDDING.

Half pound figs, ¼ pound grated bread, 2½ ounces powdered sugar, 3 ounces butter, 2 eggs, 1 teacup milk; chop figs fine and mix with butter, and by degrees add the other ingredients; butter, and sprinkle a mold with bread-crumbs, pour in pudding, cover closely and boil for three hours. Serve with lemon sauce.

ORANGE ROLEY POLEY.

Make a light pastry as for apple dumplings, roll in oblong sheets and lay oranges peeled, sliced and seeded, thickly over it; sprinkle with white sugar, scatter over all a teaspoonful or two of grated orange peel, and roll up, folding down the edges closely to keep the syrup from running out; boil in a cloth one and one-half hours. Eat with lemon sauce prepared as follows: Six eggs, leaving out the whites of two, ½ pound butter, 1 pound sugar, juice of 2 lemons and rind of both grated; place over a slow fire, stir till it thickens like honey.

PINEAPPLE PUDDING

Butter a pudding dish and line the bottom and sides with slices of stale cake (sponge cake is best), pare and slice thin a large pineapple, place in the dish first a layer of pineapple, then strew with sugar, then more pineapple, and so on until all is used, pour over a small teacup water, and cover with slices of cake which have been dipped in cold water; cover the whole with a buttered plate, and bake slowly for two hours.

FIG PUDDING.

One-half pound figs chopped fine, 3 ounces bread or cake crumbs, ½ cup chopped suet, 1 cup milk, ½ cup sugar, 1 egg, 3 teaspoons flour, grated nutmeg and a pinch of salt. Steam two hours and serve with sauce.

STEAM CHOCOLATE PUDDING.

One-half cup granulated sugar, 1 egg, 1 tablespoonful melted butter, a pinch of salt; ½ cup milk, 2 cups flour, 1 teaspoon baking powder, 1 teaspoon vanilla, 2 squares grated chocolate. Steam one hour and serve with whipped cream.

ENGLISH PLUM PUDDING.

Twelve eggs, or 8 will do, ½ pound suet, 1 pound seeded raisins, 1 pound English currants, ½ pound brown sugar, ½ pound citron, a little salt, 1 pint bread crumbs, 1 pint flour and a small nutmeg. Steam or boil in a cloth four hours. Serve with hot sauce.

PUDDING.

One cup molasses, yolks of 2 eggs, 1 cup warm water, 1 cup flour, 1 teaspoon soda, 1 cup raisins. Steam two hours.

SAUCE.—Two cups sugar, ½ cup butter, beat to a cream. Add the beaten whites of 2 eggs, 1 teaspoon vanilla. Just before serving add 1 cup boiling water. Stir well.

COTTAGE PUDDING.

One cup sweet milk, ½ cup sugar, 1 egg, 2 tablespoons melted butter, 1 heaping teaspoon baking powder sifted with 1 pint flour. Bake or steam half hour and serve with lemon sauce.

APPLE PUDDING.

Fill a buttered baking dish half full of sliced apples and pour over them a batter made of 1 tablespoon butter, ½ cup sugar, ½ cup water, 1 cup flour, 1 teaspoon baking powder. Bake in a moderate oven till brown. Serve with milk and sugar.

LIGHT PUDDING.

One egg, 1 tablespoon butter or lard, 2-3 cup water, 2 teaspoons baking powder, 1 cup flour.

DIP.—One scant cup sugar, 1 tablespoon butter, 2 tablespoons flour, 1 cup boiling water, flavor to taste.

TAPIOCA PUDDING.

Four heaping tablespoons tapioca, soak over night, 4 eggs, reserving whites of two eggs for frosting. 1 cup sugar, 1 quart sweet milk, pinch of salt. Flavor to taste. Boil in pan or pail of water.

CHERRY PUDDING.

Mix together 2 cups flour and 1 teaspoon baking powder, with water to make a stiff dough. Butter teacups and drop in a little dough, some stoned cherries, then dough till cups are half full. Steam half hour. Eat with sweetened cream.

RAISIN PUFFS.

Two eggs, ½ cup butter, 3 teaspoons baking powder, 2 tablespoons sugar, 2 cups flour, 1 cup milk, 1 cup raisins chopped. Place in well greased cups and steam half hour. Serve with sugar and cream or with pudding dip.

PINEAPPLE PUDDING.

One box phosphate gelatine, covered with 1 pint cold water; let stand ½ hour, 1 cup sugar, 1 can pineapples, juices of 3 lemons. Pour 1 pint boiling water over the gelatine and stir well, then pour over fruit. Add nuts if desired.

RICE CUSTARD.

Put 1½ pints sweet milk in a double boiler, let come to a boil, take the yolks of 2 eggs, ¾ cup of sugar, 3 tablespoons corn starch, 1 teaspoon of vanilla, 1 cup cold cooked rice, stir this together, add enough milk to make it thin enough to pour good, then add this to the hot milk, let cook till thick, beat the whites of the eggs to a stiff froth and just before removing from the fire add them and a pinch of salt. Let cool. Can be eaten hot or cold.

PERSIMMON PUDDING.

Take 1½ quarts of persimmons, mash and rub them through a coarse sieve or fine collender, add 2 eggs well beaten, ¾ cup sugar, 1 pint sweet milk, ½ cup butter cut in small bits, a little ground cinnamon and nutmeg to flavor, then add flour enough to make a stiff batter. Bake in moderately hot oven.

ORANGE PUDDING.

Peel and slice into small pieces 5 sweet oranges in a dish, put over them a cup of sugar. Boil 1 pint milk, 1 tablespoon corn-starch and the yolks of 3 eggs together (over water), soon as thickened pour over fruit. Beat the whites to a stiff froth adding a tablespoon sugar, spread over the pudding and set in oven to harden, or stir the beaten whites into the pudding. Serve cold.

SUET PUDDING.

One cup suet, 1 cup syrup, 1 cup boiling water, 1 cup raisins, 1 teaspoon soda, stirred in the syrup, ¼ teaspoon salt, spice to suit taste. Steam two hours. Serve with the following sauce.

SAUCE. One cup granulated sugar, 1 tablespoon flour, 1 tablespoon butter, 1 pint boiling water, vanilla. Boil five minutes.

SMALL PLUM PUDDING.

One cup milk, ½ cup sugar, ½ cup molasses, ½ cup butter, 2 cups flour, 1 cup raisins, 1 teaspoon soda. Steam two hours. Serve with whipped cream.

CHEESE CUSTARD.

Six tablespoons grated cheese, 1 tablespoon melted butter, ¾ pint sweet milk into which stir 1 heaping teaspoon corn starch, 2 eggs beaten separately, salt and pepper to taste. Set in a pan of hot water and bake fifteen minutes.

STEAMED PUDDING.

One egg, 1 cup dried or fresh fruit, ½ cup butter, 2 tablespoons sugar, 1 cup sweet milk, 2 teaspoons cream tartar, 1 2-3 cups flour, 1 2-3 teaspoons soda. Steam one hour. This pudding made with cherries is excellent. Do not cook in an earthen dish.

SUET PUDDING.

Four cups flour, 1 cup suet, chopped fine, 1 cup baking powder, 1 cup milk, salt and spices to taste. After mixing ingredients together put into cups and steam for three hours. Fill the cups three-quarters full. This recipe makes from six to eight cups.

SUET PUDDING.

Chop fine 1 cup raisins and 1 cup suet, 2 cups sweet milk, 1 cup sugar, 4 cups flour, 1 teaspoon cream tartar, 2 teaspoons soda and a little salt. Cover tight and steam or boil two hours; leave room to swell. Eat with liquid sauce.

SAUCE. One quart water, generous lump butter, 1 cup of sugar. Flavor to taste. Thicken with flour.

SNOW PUDDING.

Three tablespoons corn starch wet with cold water, pour over this 1 pint boiling water, cook five minutes, stirring constantly, add whites of 3 eggs, beaten stiff. Wet a dish in cold water and pour the mixture in. Make a custard of the yolks of eggs, ½ cup sugar, 1 cup sweet milk, 1 tablespoon flour, let come to a boil but not curdle; flavor. When ready to serve pour custard around. Set on ice.

SOUPS

"The banquet waits our presence,
Good sisters, let us dine."

STOCK FOR SOUP.

This is made from meat or bones of cooked joints of meat (omitting the fat), to which may be added chicken, turkey, beef or mutton bones, well broken up. Put this in cold water without salt, let it come slowly to boiling point, then skim well. Set it back and let it simmer gently for 6 hours, add a little pepper and salt, strain into a stone jar, let it cool and remove all the grease. This stock will stand for many days if kept cool and ready for all kinds of soup.

VEGETABLE SOUP.

Bone boiled, celery, potatoes, cabbage, rice, chopped and boiled an hour. Salt and pepper.

NOODLE SOUP.

A soup bone cut out of thigh, boil; 3 eggs, salt and flour to mix very thick, roll very thin, let lay and dry, roll and slice very thin. Cook 10 minutes.

PLAIN OYSTER SOUP.

Pour 1 quart oysters in cullender, rinse by pouring over them 1 pint cold water, put this in a porcelain kettle, add a pint boiling water, let boil, skim thoroughly, season with pepper and butter, then add oysters, season with salt and serve.

VERMICELLI SOUP.

Swell quarter of a pound of vermicelli or maccaroni in a quart of warm water, then add it to a good beef, veal, lamb or chicken soup or broth, with quarter of a pound of sweet butter; let the soup boil for fifteen minutes after it is added, season with celery salt.

TOMATO SOUP.

Sieve ½ can tomatoes, a little pinch soda, add 1 quart boiling milk, 1 quart boiling water. Salt, pepper and butter to suit taste.

SALMON SOUP.

One can salmon picked to pieces, 1 quart boiling milk, 1 quart boiling water, salt, pepper, butter to suit taste.

OYSTER SOUP WITH MILK.

Pour 1 quart cold water over 1 quart oysters, drain through collender into soup kettle, when it boils skim; add pepper then the oysters; season with butter and salt, then add 1 quart rich, new milk boiling hot; let all boil up once and serve.

POTATO SOUP.

Slice 4 or 5 potatoes into 2 quarts water, slice medium sized onion, cook until tender, butter size of an egg, 1 cup sweet milk, 1 egg, little salt and baking powder, flour enough to make a stiff batter; drop from spoon into the potatoes, cook 15 minutes, keep covered until done.

TOMATO SOUP.

To a can of tomatoes add a pint of water, one bay leaf, four cloves, 1 teaspoon salt and 4 peppercorns. When these ingredients have been thoroughly boiled strain through a fruit sieve. Pour a pint of this into a saucepan in which has been melted a heaping tablespoon of flour, a tablespoon of sugar, and one of butter. As soon as this thickens pour into the main part and heat ready for serving.

CREAM TOMATO SOUP.

Take 1 pint of fresh or canned tomatoes, slice fine a small onion, put on the stove and boil 10 or 15 minutes, then add a pinch of soda dissolved in a little hot water, put in another dish 1 quart of sweet milk and as soon as at a boiling heat remove, add tomatoes, a small piece of butter, salt and pepper to taste. Serve at once.

CELERY SOUP.

Celery soup may be made with white stock. Cut down the white of half a dozen heads of celery into little pieces and boil it in four pints of white stock, with a quarter of a pound of lean ham and 2 ounces of butter. Simmer gently for a full hour, then strain through a sieve, return the liquid to the pan, and stir in a few teaspoonfuls of cream with great care. Serve with toasted bread and if liked, thicken with a little flour. Season to taste, adding a little celery salt.

GREEN TURTLE SOUP.

One turtle, two onions, a bunch of sweet herbs, juice of one lemon, five quarts of water, a glass of Maderia.

SQUIRREL SOUP.

Wash and quarter three or four good sized squirrels; put them on, with a small teaspoon of salt, directly after breakfast, in a gallon of cold water. Cover the pot close and set it on the back part of the stove to simmer gently, not boil. Add vegetables just the same as you do in case of other meat soups in the summer season, but especially good will you find corn, Irish potatoes, tomatoes and Lima beans. Strain the soup through a coarse cullender, when the meat has boiled to shreds so as to get rid of the squirrel's troublesome little bones. Then return to the pot, and after boiling a while longer, thicken with a piece of butter rubbed in flour. Celery salt

and parsley leaves chopped up are also considered an improvement by many. Toast two slices of bread, cut them into slices one-half inch square, fry them in butter, put them into the bottom of your tureen, and then pour the soup boiling hot over them. Very good.

OX-TAIL SOUP.

Two ox-tails, two slices of ham, one ounce of butter, two carrots, two turnips, three onions, one leek, one head of celery or celery salt, one bunch of savory herbs, pepper, a tablespoon of salt, 2 tablespoons of catsup, three quarts of water. Cut up the tails, separating them at the joints; wash them, and put them in a stewpan with butter. Cut the vegetables in slices and add them with the herbs. Put in one-half pint of water, and stir it over a quick fire till the juices are drawn. Fill up the stewpan with water, and when boiling, add the salt. Skim well, and simmer very gently for four hours, or until the tails are tender. Take them out, skim and strain the soup, thicken with flour, and flavor with the catsup and port wine. Put back the tails, simmer for five minutes and serve.

CREAM OF CHICKEN SOUP.

An old chicken is much the best. Cut it up into quarters, put it into the soup kettle with a half pound of corned ham and onion; add 4 quarts of cold water. Bring slowly to a gentle boil and keep this up until the liquid has diminished one-third and the meat drops from the bones; then add half a cup of rice. Season with salt, pepper and a bunch of chopped parsley. Cook slowly until the rice is tender, then the meat should be taken out. Now stir in 2 cups of rich milk thickened with a little flour. The chicken could be fried in a spoonful of butter and a gravy made, reserving some of the white part of the meat, chopping it and adding it to the soup.

VEGETABLES

"Every man shall eat in safety,
Under his own vine, where he plants."

PARSNIPS.

Scrape parsnips, cut in halves, remove the white, pithy part, boil in salt water until tender, then fry in butter.

VEGETABLE OYSTERS.

Scrape the roots and drop into cold water at once. Cut across in thin slices and cook until tender, toast slices of bread and lay in a deep dish, add to the salsify when tender a little salt, thicken slightly with butter and flour and pour it over the toast.

POTATO POT PIE.

Half dozen potatoes sliced, 1 cup sour milk, ½ spoon soda, flour enough to make a soft dough. Roll out, cut in strips, place in the kettle a handful of potatoes, sprinkle with salt, pepper and butter, cover with a layer of the dough, another layer potatoes until you use all the material, cover with dough last on top. Pour boiling water to cover and cook twenty minutes.

COOKED CAULIFLOWER.

Take cauliflower, cut up in small pieces, cook in water until tender, salt to suit the taste, drain, pour on milk and season with butter, pepper and salt, 1 tablespoon flour stirred up in milk. Stir this in the cauliflower, let it boil and serve hot.

BOSTON BAKED BEANS.

Two quarts of white soup beans which have been soaked all night, ¼ cup of molasses, 1 pound of salt pork, scored on top and 1 teaspoon soda. Sprinkle the soda dry in bottom of baking dish, then put in beans and pork and cover with water, bake in a slow oven all day.

MACCARONI AND CHEESE.

Pour boiling water over maccaroni and boil until tender, then pour off water, place in baking dish a layer of maccaroni, then a layer of grated cheese, and so on until dish is full, seasoning each layer with salt, pepper and bits of butter, then put on 1 cup milk. Bake slowly ½ hour.

CORN OYSTERS.

One pint of boiled sweet corn sliced down, ½ teaspoon black pepper, ½ cup sweet milk, ½ teaspoon salt, 2-3 cup flour, 1 egg. Beat all thoroughly together and fry same as for griddle cakes.

SARATOGA CHIPS.

Slice potatoes very thin into cold water, let stand several hours, lay on cloth to dry. Fry a few at a time in boiling hot lard, lay them on paper as you take them out. Salt them.

BAKED TOMATOES.

Cover the bottom of an earthen dish with ripe tomatoes, sliced, then a layer of bread crumbs seasoned with pepper, salt and butter, then another layer of tomatoes, and so on till the dish is filled, letting the top layer be of bread crumbs. Bake 15 minutes.

ASPARAGUS.

Remove scales, cut in half-inch lengths, use only tender part, let stand in salted water several hours, drain, cover with boiling water, cook until tender, drain, cover with milk, add butter, pepper, salt, if needed a little thickening.

PLUM DUMPLINGS.

Sift two teaspoons baking powder with 1 quart flour, use sweet milk to make stiff batter. Put 1 quart plums in a kettle and cover with water well sweetened, drop the dough in the kettle with the plums and boil until done.

CORN, TO FRY.

Cut corn from cob till there is about a quart of it and carefully pick out all bits of stalk or silk, beat 2 eggs very light, stir them into corn with 2 tablespoons of flour; salt and pepper, have some lard hot and drop in the corn tablespoonful at a time. Fry a light brown.

MACCARONI AND TOMATOES.

Boil ¼ pound of maccaroni in boiling salted water until tender, blanch and arrange on hot platter; mince ½ pound raw ham and brown in a little of its own fat; spread this over the maccaroni; pour over the whole a pint of thick, stewed tomato pulp, garnish with dry bread crumbs browned in butter.

SPAGHETTI.

Break ½ package of spaghetti into small pieces; add ½ teaspoon salt, cover with boiling water and boil for 20 minutes; add one pint of tomatoes, ½ cup of chopped cheese, 2 tablespoonfuls of butter, a pinch of pepper and cook for 10 minutes; add ½ cup of cream just before removing from the stove.

SUCCOTASH.

Take 1 pint shelled Lima beans (green), wash, cover with hot water, let stand five minutes, pour off, place over fire and boil fifteen minutes; have ready corn cut from six good sized ears and add to beans, boil half an hour, add salt, pepper and 2 tablespoons butter. String beans may be used, cooking 1 hour before adding corn.

LIGHT DUMPLINGS.

One pint of sour milk, 1 quart of flour, 1 egg, 1 teaspoon baking powder, ½ teaspoon soda, flour, baking powder and soda sifted together.

SCALLOPED POTATOES.

Peel and slice raw potatoes thin for frying, butter an earthen dish, put in layer of potatoes, season with salt, pepper and butter (and a bit of onion chopped fine, if liked), sprinkle a little flour over, now another layer of potatoes with seasoning; continue until dish is full. Just before putting in oven pour one quart hot milk over. Bake three-quarters of an hour. Cold boiled potatoes may be used the same way, it will take less time to cook them; they are delicious either way.

BOSTON BAKED BEANS.

Soak small white beans over night in fresh water, in the morning put them in a kettle with a second water sufficient to cover, and parboil until the skins present a shriveled appearance. Pour off the water, add salt to the beans, place in the middle of the beans a piece of bacon. Mix in a cup a tablespoon of molasses or brown sugar, half a teaspoon soda and half a teaspoon dry mustard, and add this to the beans. The above quantities are for a quart of beans. Cover with warm water and bake five hours. Keep watch that the water does not dry out until the beans are thoroughly cooked.

FRIED EGG PLANT.

Slice about half an inch thick; pare and parboil in salt water, then dip in beaten egg and flour and fry in half butter and half lard.

MUSHROOMS.

Split and soak in weak salt water a few hours, drain well, flour and fry in butter to a nice brown.

TOMATOES.

Take small ripe tomatoes, put on lettuce leaf in individual dishes, make the following dressing: Scant half cup vinegar, 1 egg, 2 tablespoons sugar, little salt, teaspoon butter, boil, stir till cool, put spoonful over each tomato. This makes a pretty dish.

NEW POTATOES AND CREAM.

Wash and rub new potatoes with a coarse cloth or scrubbing brush; drop into boiling water and boil briskly until done, and no more; press a potato against the side of the kettle with a fork, if done it will yield to a gentle pressure. In a saucepan have ready some butter and cream, hot, but not boiling, a little green parsley, pepper and salt; drain the potatoes, add the mixture, put over hot water for a minute or two, and serve.

BAKED MACCARONI.

Put in a baking dish one layer of maccaroni then a layer of cheese, add a tablespoon of butter, another layer of maccaroni, etc., fill the dish with milk, bake until it jellies.

SAUER KRAUT.

Make early in the light of the moon. Use just 1 pint of salt to a thirty-two gallon barrel of kraut, and you will not fail to have it first-class.

LIMA AND KIDNEY BEANS.

These beans should be put in boiling water, a little more than enough to cover them, and boil till tender—from half an hour to two hours—serve with butter and salt upon them.

These beans are in season from the last of July to the last of September. There are several other varieties of beans, used as summer vegetables, which are cooked as above.

BAKED SWEET POTATOES.

Wash and scrape them, split them lengthwise. Steam or boil them until nearly done. Drain and put them in a baking dish, placing over them lumps of butter, pepper and salt; sprinkle thickly with sugar and bake in oven.

FRIED SALSIFY.

Stew the salsify as usual until very tender; then with the back of a spoon or a potato jammer mash it very fine. Beat up an egg, add a teacup of milk, a little flour, butter and seasoning of pepper and salt. Make into little cakes and fry to a light brown in boiling lard, first rolling in beaten eggs and then flour.

CABBAGE WITH CREAM.

Remove the outer leaves from a solid, small-sized head of cabbage, and cut the remainder as fine as for slaw. Have on the fire a spider or deep skillet, and when it is hot put in the cabbage, pouring over it right away a pint of boiling water. Cover closely, to allow it to cook rapidly for ten minutes. Drain off the water and add half a pint of new milk, or part milk and cream; when it boils, stir in a large teaspoon of either wheat or rice flour, moistened with milk; add salt and pepper, and as soon as it comes to a boil serve. Those who find slaw and other dishes prepared from cabbage indigestible, will not complain of this.

FRIED POTATOES WITH EGGS.

Slice cold boiled potatoes and fry in good butter until brown; beat up one or two eggs, and stir into them just as you dish them for the table; do not leave them a moment on the fire after the eggs are in, for if they harden they are not half so nice; one egg is enough for three or four persons, unless they are very fond of potatoes; if they are, have plenty and put in two.

STEWED PUMPKIN.

Stew pumpkin, cut into small pieces, in a ½ pint water; and, when soft, mash with potato masher very fine, let the water dry away, watching closely to prevent burning or scorching.

POTATO FILLETS.

Pare and slice the potatoes thin; cut them if you like, in small fillets, about a quarter of an inch square and as long as the potato will admit; keep them in cold water until wanted, then drop them into boiling lard; when nearly done, take them out with a skimmer and drain them, boil up the lard again, drop the potatoes back and fry till done; this operation causes the fillets to swell up and puff.

SWEET POTATOES.

Boiled, steamed and baked the same as Irish potatoes; generally cooked with their jackets on. Cold sweet potatoes may be cut in slices across or lengthwise and fried as common potatoes; or may be cut in halves and served cold.

STRING BEANS.

Break off the end that grew on the vine, drawing off at the same time the string upon the edge; repeat the same process from the other end; cut them with a sharp knife into pieces half an inch long and boil them in just enough water to cover them. They usually require one hour's boiling, but this depends upon their age and freshness. After they have boiled until tender and the water boiled nearly out, add pepper and salt, a tablespoon butter, and half cream; if you have not the cream, add more butter. Many prefer to drain them before adding the seasoning, in that case they may lose the real goodness of the vegetable.

TO BOIL RICE.

Pick over the rice carefully, wash it in warm water, rubbing it between the hands, rinsing it in several waters, then let it remain in cold water until ready to be cooked. Have a sauce pan of water lightly salted; when it is boiling hard pour off the cold water from the rice and sprinkle it in the boiling water by degrees, so as to keep the particles separated. Boil it steadily for twenty minutes then take it off from the fire and drain off all the water. Place the sauce pan with the lid partly off, on the back of the stove where it is only moderately warm, to allow the rice to dry. The moisture will pass off and each grain of rice will be separated, so that if shaken the grains will fall apart. This is the true way of serving rice as a vegetable, and is the mode of cooking it in the southern states where it is raised.

VEGETABLE HASH.

Chop rather coarsely the remains of vegetables left over from a boiled dinner, such as cabbage, parsnips, potatoes, etc., sprinkle over them a little pepper; place a sauce pan or frying pan over the fire, put in a piece of butter the size of a hickorynut, when it begins to melt, tip the dish so as to keep in the steam. When heated thoroughly take off the cover and stir occasionally until well cooked. Serve hot. Persons fond of vegetables will relish this dish very much.

SPINACH.

It should be cooked so as to retain its bright, green color, and not sent to the table, as it so often is, of a dull-brown or olive, color; to retain its fresh appearance, do not cover the vessel while it is cooking. Spinach requires close examination and picking, as insects are frequently found on the leaves.

STEWED TOMATOES.

Pour boiling water over a dozen sound, ripe tomatoes; let them remain for a few moments; then peel off the skins, slice them and put them over the fire in a well-lined tin or graniteware sauce pan. Stew them about twenty minutes; then add 1 tablespoon butter; salt and pepper to taste; let them stew fifteen minutes longer and serve hot. Some prefer to thicken tomatoes with a little grated bread, adding a teaspoon sugar, and others who like the flavor of onion, chop up one and add while stewing; then again some add as much green corn as there are tomatoes.

BAKED WINTER SQUASH.

Cut open the squash, take out the seeds, and without parting cut it up into large pieces; put the pieces on tins and dripping pan, place in moderately hot oven and bake about an hour. When done, peel and mash like mashed potatoes, or serve the pieces hot on dishes, to be eaten warm with butter like sweet potatoes. It retains its sweetness much better when baked this way than when boiled.

SCALLOPED POTATOES.

Peel and slice raw potatoes thin, put a layer in a baking dish, season with salt, pepper and butter, add another layer of potatoes, and so on until the dish is full; put over the top a little cream or milk, a few bread crumbs and small piece of butter; bake one hour and serve hot.

BEET GREENS.

Wash young beets clean, do not separate roots from leaves, look over carefully to see that no bugs or worms remain. Boil in salted water from half to three-quarters of an hour. Take out and drain in a cullender. Dish and dress with butter, pepper and salt, if needed. Serve hot with vinegar.

TURNIPS.

Wash, peel, cut in thin slices across the grain and place in kettle in as little water as possible; boil until you can easily pierce with a fork; drain well, season with salt, pepper and butter; mash fine. Do not boil too long, as they are much sweeter when cooked quickly.

ONIONS STEWED.

Peel and quarter and boil in water until cooked tender. Drain, season with butter, milk, salt and pepper.

COOKED RICE.

Cook in water until soft, add chicken broth and a little salt. Good.

SCALLOPED CORN.

To either fresh or canned corn add salt, pepper and butter to taste. Place alternatingly a layer of corn with layer of cracker crumbs in a baking dish. Make mixture of two well-beaten eggs and sufficient milk to cover corn. Pour in baking dish; bake one-half hour or until done. Serve hot.

SCALLOPED ONIONS.

Boil 8 onions in salted water, changing water twice. Drain and cut in halves, if large. Place in baking dish, season with salt and pepper, and pour a white sauce over them. Cover with bread crumbs, put bits of butter on top, set in oven to brown.

MEATS

"The turnpike road to people's hearts, I find,
Lies through their mouth, or I mistake mankind."

Meats and Suitable Sauces.

Roast Beef—Tomato sauce, pickles.
Roast Mutton—Currant jelly, caper sauce.
Roast Lamb—Mint sauce.
Roast Veal—Sliced lemon.
Roast Venison—Spiced currants or gooseberry catsup.
Roast Pork—Apple sauce, onion sauce.
Roast Goose—Apple or grape sauce.
Roast Ham—Horseradish.

TO FRY STEAK.

Have a nice tenderloin or porterhouse steak one inch and a half in thickness, well hacked. Over this sprinkle salt, pepper and a little flour. Have ready a very hot spider. Into this drop plenty of good, sweet butter (¼ pound is not too much). When thoroughly melted, lay in the meat; turn frequently. While cooking make many openings in the steak to allow butter to pass through. When done, place on a hot platter and serve immediately.

MEAT CAKES.

Two cups of chopped cooked meats, 3 tablespoons cracker crumbs, 1 tablespoon butter, 1 small onion, 2 eggs, salt and pepper to taste. Chop onion very fine. Beat eggs very light without separating. Melt the butter, add to the cracker crumbs, mix with the eggs, meat and seasoning. Make into flat cakes and fry in half butter and half lard or drippings.

VEAL CROQUETS.

Boil meat very tender, chop fine. To 1 bowl of meat add equal quantity of mashed potatoes, a little butter, 1 egg, salt and pepper. Make into balls and roll in flour. Fry in hot lard.

MEAT BALLS.

Chop cold meat with a meat chopper, 1 quart meat, 3 eggs, well beaten, ½ pint cold mashed potatoes, pepper, salt and gravy from meat, or half cup water, flour enough to form into balls as for sausage. Fry in a little grease.

CHICKEN PIE.

Stew chicken until it drops from the bone, take out bones, make a sauce with butter, flour and milk, as much as desired. Salt 1 quart flour rubbed with ½ cup lard, a little salt and 2 teaspoons baking powder, wet with milk until you can roll. Place layer of crust in bottom, then chicken and gravy. Cover with crust half inch thick.

BEEF OR MEAT BALLS.

Chop cold or left over meats of any kind with same bulk of potatoes, add 1 little onion, if desired to flavor, then take dry bread, pour hot water on it to moisten, having bread enough to make the mass adhere so it can be made into cakes or balls. Fry a nice brown in skillet in butter or meat fryings.

SMOTHERED BEEF STEAK.

Take 1 large thin steak, lay out smoothly and wipe dry; prepare a dressing with 1 cup of fine bread crumbs, ½ teaspoon salt, some pepper, tablespoon butter ½ teaspoon sage, or use chopped onions and enough meat, roll up and tie carefully with stout string, put a few thin slices of pork in bottom of a kettle and fry till brown; put the roll of steak and also brown it on all sides, then add 1 pint of hot water and cook until tender, then thicken the gravy. The roll is to be carved crosswise.

MEAT CAKES.

Take bits of cold meat, chop fine. To 1 pint chopped meat add 1 cup cracker crumbs rolled fine. beat two eggs, moisten with cream; pepper and salt to taste. Make in small cakes and fry in butter. Serve hot.

SWEET BREADS.

Parboil them in salt water; remove the skins and tough parts; cut in pieces the size of a large oyster; dip in beaten eggs; roll in cracker crumbs seasoned with salt and pepper; fry in hot butter or drop in hot lard as you would doughnuts.

"TOAD-IN-THE-HOLE."

Mix 1 pint of flour and 1 egg with milk enough to make batter (like that for batter cakes) and a little salt; grease dish well with butter, put in lamb chops, add a little water with pepper and salt; pour batter over it and bake for one hour.

FROGS FRIED.

Frogs are usually fried, and are considered a great delicacy. Only the hind legs and quarters are used. Clean them well, season and fry in egg batter, or dipped in beaten egg and fine cracker crumbs, the same as oysters.

TONGUE WITH TOMATO SAUCE.

Boil a tongue until tender, remove the skin and return to the kettle and add ½ cup stock and 1 can tomatoes. Cook slowly until the tomatoes are done, add flour to thicken as for gravy, and 2 tablespoons onion juice. Remove the tongue to platter and pour over the sauce and garnish with parsley.

TO FRY FRESH HAM.

Soak sliced ham in molasses water for an hour before cooking. Delicious.

PRESSED BEEF.

Select four or five pounds beef, boil until very tender, seasoning while it is boiling. Shred while warm and press firmly together. When cold slice and serve cold, or fry in butter.

CREAMED CHICKEN.

Boil a good-sized chicken until meat falls from bones, put in dish, alternate layers of chicken, cracker crumbs, salt, pepper and butter until dish is full, put in some gravy and as much cream and bake.

BEEF LOAF.

Four pounds ground beef, add to it 3 dozen small crackers, rolled fine, 4 eggs, 1 cup sweet milk, 2 tablespoons salt, 1 teaspoon pepper, 1 tablespoon melted butter. Mix well; pack well.. Pour boiling water over and bake two hours.

ROAST TURKEY WITH OYSTER DRESSING.

Clean a turkey and lay it in dripping pan. Prepare a dressing of stale bread composed of 1 quart bread crumbs and 1 cup butter, water enough to moisten; add 2 dozen oysters, salt and pepper to suit the taste. Mix all and stuff the turkey with it. Sew up carefully. Put some water in the dripping pan; salt and a chunk of butter, set in the oven and bake until done, basting often. Never parboil a young turkey.

POT ROAST OF BEEF.

Put into kettle some fresh suet; when hot put in the beef and sear over, as this keeps the juice in; season with salt, pepper and sift a little flour over; cover with boiling water and boil slowly, letting the water boil down so the last half hour the meat will fry. Make a fine brown gravy and the roast is excellent.

TO ROAST BEEF.

Sprinkle flour, salt and pepper on the beef, place in pan, pour in a little water, slice an onion, add 1 tablespoon vinegar. Cover tight in roaster or baste often. A little vinegar makes tough beef tender and juicy.

CHICKEN LOAF.

One chicken, cook until tender, remove bones and chop fine, add 1 cup rolled crackers, 1 pint sweet milk, 1 egg, 1 teaspoon salt, pepper to taste. Mix all together, form into loaf and bake half an hour, baste with broth of chicken.

VEAL LOAF.

Two and one half pounds fresh veal and ¼ pound pickled pork, chopped very fine, ½ teacup rolled crackers, 2 whole eggs, well beaten, salt, pepper and a little sage. Mix all together thoroughly and form into a loaf. Bake 1 hour.

BRAIN CUTLETS.

Well wash the brains and soak them in cold water till white. Parboil them till tender in a small saucepan for about a quarter of an hour; then thoroughly drain them, and place them on a board. divide them, into small pieces with a knife. Dip each piece into flour, and then roll them in egg and bread crumbs, and fry them in butter or well-clarified drippings. Serve very hot with gravy. Another way of doing brains is to prepare them as above, and then stew them gently in rich stock, like stewed sweetbreads. They are also nice plainly boiled, and served with parsley and butter sauce.

ROAST PIGEON.

Pigeons lose their flavor by being kept more than one day after being killed. They may be prepared and roasted or broiled the same as chicken; they will require from twenty to thirty minutes cooking. Make a gravy of the giblets or not; season with pepper and salt, and add a little flour and butter.

SQUAB POT-PIE

Cut into dice 3 ounces of salt pork; divide wild squabs into pieces, at the joints; remove the skin. Cut up 4 potatoes into small squares, and prepare a dozen small dough balls. Put into a yellow, deep baking dish the pork, potatoes and squabs, and then the balls of dough; season with salt, white pepper, a dash of mace or nutmeg, add hot water enough to cover ingredients, cover with a "short" pie crust and bake in a moderate oven ¾ of an hour.

DRIED BEEF WITH CREAM.

Shave your beef very fine. Put into a suitable dish on the back of the stove, cover with cold water and give it time to soak out to its original size before being dried. When it is quite soft and the water has become hot (it must not boil), take it off, turn off the water, pour on a cup of cream; if you do not have it use milk and butter, a pinch of pepper, let it come to a boil, thicken with a tablespoon of flour, wet up in a little milk. Serve on dipped toast or not, just as one fancies. A nice breakfast dish.

HEAD CHEESE.

Boil the forehead, ears and feet and nice scraps trimmed from the hams of a fresh pig, until the meat will almost drop from the bones, put it in a large chopping bowl, and season with pepper, salt, sage and summer savory. Chop it rather coarsely; put it back into the same kettle it was boiled in, with just enough of the liquid in which it was boiled to prevent its burning; warm it through thoroughly, mixing it well together. Now pour it into a strong muslin bag, press the bag between two flat surfaces, with a heavy weight on top; when cold and solid it can be cut in slices. Good cold or warmed up in vinegar.

FLANK STEAK.

This is cut from the boneless part of the flank and is secreted between an outside and inside layer of creamy fat. There are two ways of broiling it. One is to slice it diagonally across the grain; the other is to broil it whole. In either case brush butter over it and proceed as broiling other steaks. It is considered by butchers the finest steak which they frequently reserve for themselves.

STUFFED HEART.

Take a beef's or sheep's or veal's heart, wash deeply and thoroughly so as to remove all blood, make the two cells into one by cutting through the partition with a long, sharp knife, being careful not to cut through to the outside; make a stuffing of bread crumbs same as for roast turkey, fill the cavity, cover with greased paper or cloth to secure the stuffing, and bake in a deep pan with plenty of water, for two hours or longer, basting and turning often, as the upper part particularly is apt to get dry. While heart is roasting, put the valves or "deaf ears" which must be cut off after washing, into a sauce-pan, with a pint of cold water and a sliced onion. Let simmer slowly one hour; melt in same sauce-pan a tablespoon of butter, add a tablespoon flour then the strained liquid from valves, and serve as gravy.

VEAL WITH OYSTERS.

Fry 2 pounds tender veal cut in thin bits, and dredged with flour, in sufficient hot lard to prevent sticking; when nearly done add 1½ pints of fine oysters, thicken with flour, season with salt and pepper. Cook until done. Serve hot in covered dish.

PIGS' FEET PICKLED.

Take twelve pig's feet, scrape and wash them clean, put them into a sauce-pan with enough hot (not boiling) water to cover. When partly done, salt them. It requires four or five hours to boil them soft. Pack them in a stone crock, and over them spiced vinegar made hot. They will be ready to use in a day or two. If you wish them for breakfast, split them, make a batter of 2 eggs, a cup of milk, salt, a teaspoon butter, with flour enough to make a thick batter; dip each piece in this and fry in hot lard. Or dip them in beaten egg and flour and fry. Souce is good eaten cold or warm.

DELICIOUS FRIED HAM.

Place slices in boiling water and cook until tender; put in frying pan and brown, and dish on a platter; fry some eggs by dripping gravy over them until done; instead of turning take up carefully and lay them on the slices of ham.

ROAST HARE OR RABBIT.

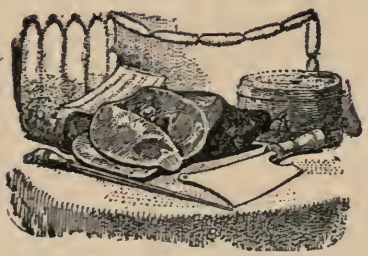
A very close relationship exists between the hare and rabbit, the chief difference being in smaller size and shorter legs and ears of the latter. The manner of dressing and preparing each for the table, is therefore, pretty nearly the same. To prepare them for roasting, first skin, wash well in cold water and rinse thoroughly in lukewarm water. If a little musty from being emptied before they were hung up, afterwards neglected, rub the insides with vinegar and afterwards remove all taint of the acid by a thorough washing in lukewarm water. After being well wiped with a soft cloth put in a dressing as usual, sew the animal up, truss it, and roast for half or three-quarters of an hour, until well-browned, basting it constantly with butter and dredging with flour, just before basting up.

FRIED LIVER.

Always use calf's liver, (if possible), cut in slices. Pour boiling water over and let it stand fifteen minutes; fry some slices of breakfast bacon, take out the bacon, roll the liver in either flour or corn meal, and fry a delicate brown; sprinkle with salt and pepper. Serve with gravy if you like.

TO FRY STEAK.

Select good steak. Remove all undesirable meat. Hack with sharp knife; dip in cold water, roll in flour, fry in medium hot skillet in butter and lard; salt and pepper.



FISH AND OYSTERS

"Now good digestion wait on appetite
And health on both."

—Macbeth

SALMON LOAF.

Mix a can of salmon and half a cup of cracker crumbs with a tablespoon of butter and 3 well-beaten eggs, season to taste with salt and a little lemon juice. Pack closely in a pan and put in the oven long enough to cook eggs. Serve hot with a rich sauce of drawn butter.

FISH BALLS.

To one package of threads of codfish add double the quantity of potatoes. Soak the codfish in cold water about two minutes, then drain through a sieve or cloth. Mix the potatoes thoroughly, add one tablespoon butter and a little pepper. Shape into balls and fry in lard. An egg added to the above recipe improves it.

BAKED BASS.

Two good sized onions chopped fine, 1 pint bread crumbs, butter size of a hen's egg; plenty of pepper and salt, mix thoroughly with anchovy sauce until quite red.

Stuff your fish with this compound and pour the rest over it. Tomatoes can be used instead of chovies, and are more economical. If using them take pork, chopped fine. in place of butter. Shad, pickerel and trout are good the same way.

CREAMED CODFISH.

To a cup of fish add double the quantity of milk, one tablespoon butter, let it come to boil, then add one teaspoon corn starch and one egg beaten well.

BAKED WHITE FISH.

Thoroughly clean the fish, cut off the head or not as preferred; cut the backbone from the head of within two inches of the tail and stuff with the following: Soak stale bread in water, squeeze dry, cut in pieces a large onion, fry in butter, chop fine, add the bread, two ounces butter, salt, pepper and a little parsley or sage; heat through and when taken off the fire add the yolks of two well beaten eggs. Stuff the fish rather full, sew up with fine twine and wrap with several coils of white tape; rub the fish over slightly with butter; cover the bottom of a baking pan with hot water and place the fish in, standing back upward and bent in the form of "S" Serve with following dressing: Reduce the yolks of two hard boiled eggs to a smooth paste with two tablespoons good salad oil; stir in half a teaspoon mustard. Add pepper and vinegar to taste.

SALMON LOAF.

Take one can salmon, add to it 3 beaten eggs, a lump butter, some crackers. Make into a loaf and steam an hour. Cook peas with cream and pour over loaf to serve.

COD FISH BALLS.

One cup raw salt fish, 1 pint potatoes, 1 teaspoon butter, 1 egg well beaten, ¼ salt, spoon pepper, more salt if needed. Quarter the potatoes and pick up the fish in cold water, cover with boiling water and boil twenty-five minutes or until potatoes are done. Drain, mash and beat very light with a fork; add butter and pepper and when cooled a little add the egg and more salt if needed. Fry in hot lard one minute, five at a time.

BOILED BASS.

Take a large bass and wrap in clean white cloth. Put on the fire in cold water, enough to cover well, boil half hour; take from fire and remove all bones; place in pan; pour over fish browned butter (good) with salt and pepper. Place in oven to brown.

TO FRY EELS.

Skin them, wash well, season with pepper and salt, roll each piece in fine Indian meal, fry in broiling lard, or egg them, and roll in cracker crumbs and fry. For sauce, use melted butter sharpened with lemon juice.

SALMON PUFFS.

Remove skin and bones from 1 pound can salmon and chop meat fine. Add 1 tablespoon melted butter, ¾ cup fine bread crumbs, 1 tablespoon lemon juice, 3 well beaten eggs, dash of salt and pepper, mix thoroughly in and pack in 6 or 8 cups, put in jar of hot water and bake ½ hour in oven.

Dressing for Same. Pour slowly over the nice beaten yolks of 2 eggs, 1 cup hot sweet cream and let cool, add salt, pepper and a little lemon juice.

Mrs. Margaret Price.

PICKLED OYSTERS.

Put 100 large oysters and their liquid over the fire, salt and just let them come to a boil; then draw to back of the stove; skim off the top, take out the oysters with a skimmer and set them aside in an earthen dish to cool; to the liquor in the kettle add a pint of vinegar, a red pepper broken into pieces, rejecting the seed; whole cinnamon, cloves and pepper to the liking, boil and pour hot over the cold oysters; cover and set in cool place. If they are to be kept longer than two or three days put them in cans and keep cool.

ESCALLOPED OYSTERS.

Butter a baking dish, sprinkle a layer of finely rolled cracker crumbs, then arrange a layer of oysters over the crumbs, moisten this well with liquor from oysters. This will suffice to moisten the crackers unless the latter is used too liberally; season with pepper, salt, a generous allowance of butter, cut into bits. Put on another layer of crackers, then more oysters and seasoning, alternating layers until dish is full. Make the top layer of crumbs, add a little milk or cream. Moisten well and bake in rather quick oven. A slow oven and too long cooking will ruin them. Use green corn instead of oysters for a change.

OYSTER OMELET.

Twelve large oysters, 6 eggs, 1 cup milk, 1 teaspoon butter, salt and pepper and parsley if agreeable. Heat 3 tablespoons butter, pour the milk, yolk of 2 eggs, oysters and seasoning in a dish and mix; add the whites of eggs and 1 spoon of melted butter, with as little stirring as possible, then cook to an appetizing brown, turning the omelet carefully.

OYSTER PIE.

Four whites of eggs beaten light, 2 cups sweet milk, 1 quart bread crumbs or crackers grated, 1 quart oysters, 1 tablespoon melted butter, salt and pepper to taste. Make into a paste and bake until light brown, put in earthen or granite dish. LOW SPARKS.

OYSTER ROAST.

Put 1 quart oysters in a basin with their own liquor and let them boil three or four minutes; season with a little salt, pepper and and heaping spoon of butter. Serve on buttered toast.

CREAMED OYSTERS.

One pint oysters, 1-8 teaspoonful celery salt, 1½ cups thick white sauce. Clean and cook oysters until plump and edges begin to curl; drain, and add to white sauce, seasoned with celery salt. Serve on toast, or in patty shells.

FRIED OYSTERS.

Place oysters in cullender to drain for a few minutes; with a fork remove them separately to a dry towel; place another towel over them, allowing them to remain until all moisture is absorbed. Have ready the beaten yolks of three eggs and a quantity of rolled crackers, salted and peppered. Dip each oyster separately, first into egg, then into crackers. When all have been thus dipped, have ready a hot spider, into which drop four heaping tablespoons of butter. When butter is melted place in the oysters, one by one; fry a light brown then turn. Serve very hot.

EGGS

"Humpty Dumpty sat on the wall,
Humpty Dumpty had a great fall;
All the king's horses and all the king's men
Could not set Humpty Dumpty back again.
Mother Goose

SCRAMBLED EGGS.

In a deep, earthen pie plate warm sweet milk, allow 2 tablespoons to each egg. Add a bit of butter, a little salt and pepper. When nearly to boiling point drop in the eggs; with a spoon or thin-bladed knife cut the eggs and scrape up from the bottom of the dish as it cooks. Take from the stove before it has quite all thickened, continue turning up from the bottom of dish a moment longer. The mixture should be in large flakes of mingled white and yellow and as delicate as baked custard.

DEVILED EGGS.

Six eggs boiled for 20 minutes, remove shell and cut in two lengthwise. Remove yolks. With the yolks mix one teaspoon butter, a little salt, mustard if liked. Mix this fine, add vinegar to taste, and roll in little balls and place back in the white.

POACHED EGGS.

Have water boiling, add salt and a small lump of butter. Then place it where it will stop boiling, drop in eggs one at a time, and let simmer gently till done. Serve on toasted bread.

EGGS—SWISS STYLE.

Cover the bottom of a dish with 2 ounces of butter and on this scatter grated cheese; drop the eggs upon the cheese without breaking the yolks; season to taste; pour over the eggs a little cream and sprinkle with about 2 ounces of grated cheese. Set in moderate oven for about 15 minutes.

PICKLED EGGS.

One pint strong vinegar, ½ pint cold water, teaspoon, each, of cinnamon, allspice and mace. Boil the eggs till very hard, remove the shell, put spices tied in a muslin bag, in cold water, boil a few minutes, add the vinegar and pour over eggs. Or place in a jar of beet pickles; the whites will become red; cut in two in serving.

EGG OINTMENT.

Three eggs, yolks and whites beaten separately, small cup of sweet milk, three teaspoonfuls of corn starch, ½ teaspoonful of baking powder and a little salt. Add the whites beaten to a stiff froth last; cook in a little butter.

EGG RINGS.

One cup chopped meat, 1 cup bread crumbs, salt, pepper, 1 egg and water enough to moisten. Put the mixture into well greased gem tins, filling one-half full. Break a raw egg in the center of each, season and bake.

SALADS

"Oh! green and glorious! Oh! herbaceous meat!
'Twould tempt the dying Anchorite to eat;
Back to the world he'd turn his fleeting soul
And plunge his fingers in the salad bowl."

SALAD DRESSING FOR CABBAGE.

One egg, ½ teacup vinegar, 1 teaspoon mustard, pinch salt, 1 teaspoon flour, small piece butter, heat until it becomes thick like cream.

BEAN AND ONION SALAD.

Peel and slice very fine five medium sized onions, cover with cold water, let stand for a few moments, then press them tightly with the hands to remove strong taste, drain thoroughly. Place in salad bowl 3 cups cold baked beans, mix with onions 2 level teaspoons salt, ½ teaspoon pepper, 2 tablespoons olive oil, 1 teaspoon sugar, 2-3 cup vinegar. Mix lightly but thoroughly with fork and spoon. Garnish with olives, 2 hard boiled eggs sliced, and crisp lettuce.

CHICKEN SALAD.

Cook three chickens until tender, chop, not very fine, add twice the quantity of mixed cabbage and celery chopped fine, slice 6 hard boiled eggs, season to taste, mix.

DRESSING. Two pints vinegar, butter size of an egg, when boiling hot stir 3 well-beaten eggs, 3 tablespoons mustard, 1 teaspoon pepper, 2 tablespoons sugar, 1 teaspoon salt. Cook until thick, pour over chicken and cool.

CHICKEN SALAD.

Sixteen hard-boiled eggs, 3 tablespoons salt, 3 tablespoons white mustard seed, 3 tablespoons black pepper, 3 tablespoons sugar, 3 tablespoons celery seed, ¾ gallon cabbage, ¾ gallon turkey or chicken, 4 cups vinegar, ½ cup melted butter or 1 cup fat fowl is boiled in. This is extra good.

EGG SALAD.

One dozen hard boiled eggs. Dressing—Two eggs well beaten, 1 heaping tablespoon sugar, 1 tablespoon flour, salt and pepper, 1 teaspoon mustard, 1 scant cup vinegar; cook in double boiler. When ready to serve, thin the dressing with either sweet or sour cream. Arrange in salad dish, first a layer of the sliced eggs then the dressing ending with the eggs.

BEAN SALAD.

Cold cooked stringed beans, drained and dressed with mayonnaise dressing make an excellent salad.

NUT SALAD.

One pound English walnuts, 1 quart chopped apples, 1 quart celery, 1 pound grapes.

Dressing. Yolk of 12 eggs, 4 tablespoons sugar, 1 cup vinegar, 1 level teaspoon mustard, butter size of an egg, 1 teaspoon salt, pinch cayenne. This will serve 30 people.

WALDORF SALAD.

Two-thirds cups chopped celery, 1-3 cup chopped tart apples, 1-3 cup chopped English walnuts, mayonnaise dressing. Serve on lettuce leaves.

CREAM DRESSING FOR COLD SLAW.

Two tablespoons whipped sweet cream, 2 tablespoons of sugar, 4 tablespoons of vinegar. Beat well and pour over cabbage, previously cut very fine and seasoned with salt and pepper.

SALAD DRESSING.

Two-thirds cup vinegar, ½ cup sugar, 2 raw eggs, beaten, 2 teaspoons salt, 1 of mustard, 1 teaspoon of butter. Cook until like cream.

MUSTARD DRESSING.

One cup vinegar, 1 tablespoon mustard, 1 tablespoon corn starch, 2 tablespoons sugar, 1 egg. Put vinegar and sugar on stove and let come to a boil. Beat egg, corn starch and mustard together, then stir in vinegar and sugar.

POTATO SALAD.

Boil 6 potatoes, let them cool, then chop fine with 6 hard boiled eggs and 1 onion.

DRESSING. One-half cup sweet cream, ¼ cup of granulated sugar, ¼ cup vinegar, 2 eggs, ½ teaspoon salt, 1 teaspoon mustard, butter size of walnut. Cook the dressing until it thickens, let cool and work through the potatoes thoroughly. Let stand one hour before using.

SALMON SALAD.

One can salmon, remove all bones and skin, chop fine. One cup finely chopped celery (cabbage will do) 1 cup chopped English walnuts or hickorynuts, 2 hard boiled eggs, chopped. Mix together then add dressing.

DRESSING. Two eggs well beaten, 1 tablespoon sugar, ½ teaspoon salt, pepper, 1 teaspoon mustard, ¾ cup vinegar; cook in a double boiler. Two or three pickles sliced fine adds to the salad.

VEAL SALAD.

Two pounds cold veal cut small, 1 head celery and almost as much cabbage as veal. 1 pound nuts (mixed) and two potatoes. Pour over this any salad dressing.

MAYONNAISE DRESSING WITHOUT OIL.

Mix the yolks of 3 eggs and a teaspoon of salt, 1 tablespoon of butter, a dash of pepper and ½ cup of vinegar. Set over the fire and stir constantly until it thickens; after cool add to it ½ cup of whipped cream and juice of half a lemon.

POTATO SALAD.

One egg beaten well, ½ cup each of sugar vinegar and hot water and butter; onions to taste and 1 quart of mashed potatoes.

BEET SALAD.

Take 5 medium-sized beets, cook until tender, when cold chop fine, add a bunch of celery sliced thin, pour over salad dressing.

DUTCH CHEESE SALAD.

One pint good Dutch cheese, ¼ pound English walnuts chopped fine, mix well and if not moist enough add a little whipped cream. Make into small balls and place walnut meats on top. Serve on lettuce leaf, with salad dressing.

SALMON SALAD.

Drain oil from salmon, remove bones and skin. Line salad dish with fresh, crisp lettuce leaves. Put salmon in dish, pour over 2 or 3 tablespoons of lemon juice or vinegar. Cover thickly with dressing when ready to serve.

PEA SALAD.

Drain the juice off 1 can peas, to these add 1 pound English walnuts and mix with any desired mayonnaise dressing. Serve on lettuce leaves.

CABBAGE SALAD.

One pint of good vinegar, 4 well beaten eggs, ½ cup butter, put them on the fire and stir constantly until the mixture begins to thicken, then add 1 tablespoon mustard, 2 of salt, 1 of black pepper. Chop 1 head of cabbage very fine, with 1 bunch of celery and soak in salt and water for two hours, drain and pour the dressing over it and mix. It will keep all winter in a cool place, if kept well covered. By mixing lobster or chicken with it you will have a nice salad.

LETTUCE SALAD.

Wash and dry nice lettuce leaves, pour over a salad dressing, garnish with slices of hard-boiled egg.

HOT SLAW.

One-half pint vinegar, butter the size of an egg, 1 egg, 2 teaspoons each of mustard, salt and pepper. Boil the vinegar; take it from the stove, stir in all the ingredients quickly and pour over finely chopped cabbage. Cover closely and serve while hot.

CABBAGE SALAD.

Cabbage chopped fine as for slaw, put a cup of vinegar in a stew pan and let come to a boil, take 1 tablespoon of flour, 3 eggs, 1 teaspoon mustard, butter the size of an egg, sweeten a little, salt and pepper to taste, put in the vinegar and boil until thick. Pour over the cabbage when cold.

OYSTER SALAD.

Drain liquor off one can cove oysters, 1 cup vinegar to liquor, heat, pour over oysters cut in pieces, one cup celery cut in one-third inch pieces, or one cup chopped cabbage, 2 teacups rolled crackers, 4 beaten eggs; 1 teaspoon salt, 1 teaspoon mustard, 1 tablespoon butter, 2 teaspoons celery seed, if cabbage is used. Let stand several hours.

WINTER SALAD.

One head of lettuce, 2 lemons, 3 juicy apples and 1 stalk of celery. Pare the apples, cut them into slices, treat the lemons likewise. Mix thoroughly with finely chopped celery and cover with mayonnaise dressing. Serve on lettuce leaves.

CAULIFLOWER AND BEET SALAD.

Cut the cauliflower into desired pieces and steam until tender; mix with cold boiled beets cut in dice shape and serve with mayonnaise.

ASPARAGUS SALAD.

After having scraped and washed asparagus, boil soft in salt water, drain off water, add pepper, salt, and strong cider vinegar, then cool. Before serving arrange asparagus so that heads will lie in center of dish; mix the vinegar in which it was put after removing from fire with good olive oil or melted butter, and pour over the asparagus.

LOBSTER SALAD.

Put a large lobster over the fire in boiling water slightly salted; boil rapidly for about twenty minutes; when done it will be of a bright red color, and should be removed, as if boiled too long it will be tough. When cold crack the claws, after first disjointing, twist off the head (which is used in garnishing), split the body in two lengthwise, pick out the meat in bits not too fine, saving the coral separate; cut up a large head of lettuce slightly, and place on a dish over which lay the lobster, putting the coral around the outside. For dressing take the yolks of 3 eggs, beat well, add four tablespoons salad oil, dropping it in very slowly, beating all the time; then add a little salt, cayenne pepper, half a teaspoon mixed mustard, and two tablespoons vinegar. Pour this over the lobster just before sending to the table.

MAYONNAISE DRESSING.

Two teaspoons mustard and 6 of sugar, 1 teaspoon of boiling water poured on the sugar and mustard to make a paste, 4 eggs, 2 cups of vinegar; cook all together and when done put in butter the size of a walnut; when cold add sweet cream.

COMBINATION SALAD.

One cup walnuts, 1 stalk celery, 3 large apples and 1 teaspoon salt.

DRESSING. One-half cup vinegar, ½ cup of sugar, 1 egg, butter size of walnut, mix dressing before putting on the stove, cook until thick, let cool then mix in the salad.

Pickles, Chili Sauce and Catsup

"Epicurean Cooks, Sharpen with Clayless Sauce his appetite."

MUSTARD PICKLES.

Cauliflowers, small cucumbers, small onions, small green tomatoes, Lima or string beans and celery. Boil all these in water until tender, in water that is slightly salted. Pour the following mixture over all boiling hot; 2 quarts vinegar, 2 pounds brown sugar, ½ pound mustard, red or green peppers. This will make about six quarts.

MIXED PICKLES.

Take 6 or 8 ripe cucumbers, the same of green, pare, cut in small chunks, 3 quarts green tomatoes, pared, a cauliflower cut in small pieces, string beans cut in small pieces, soak all this in salt water over night, add musk melon cut in small pieces, Lima beans previously cooked a litle, a little red pepper, a couple of mangoes, celery cut in chunks, small onions cooked a little while in salt water, add nasturtium seeds, 10 cents worth mixed spices, 5 cents worth cinnamon bark, mix all together. Cook in vinegar ¾ of an hour. Use 4 cups sugar to 1 quart vinegar.

GREEN TOMATO SAUCE.

Eight pounds green tomatoes, cut up and boiled for 2 hours in water to cover, drain through a cullender, add 3 pounds brown sugar, 1 quart vinegar, 1 teaspoon, each, of cloves, cinnamon, ginger and nutmeg. Boil one hour and bottle.

TOMATO CATSUP.

One-half bushel tomatoes cooked and strained, boil down to 8 pints, then add 3 tablespoons salt, ¾ tablespoon black pepper, 2-3 tablespoon allspice, ½ of cloves, 1½ tablespoons cinnamon and 1 pint vinegar.

RIPE CUCUMBER PICKLES.

Six pounds cucumbers, 8 pounds brown sugar, 1 tablespoon, each, cloves, cinnamon and allspice, ½ tablespoon pepper, 2 tablespoons salt. Cover with vinegar and boil till tender.

CHILI SAUCE.

Eight quarts ripe tomatoes, chopped, 1 cup green peppers, 1 cup onions, ½ cup salt, 5 cups sugar, 1½ quarts vinegar, 2 teaspoons cloves, 3 teaspoons cinnamon, and 2 of ginger, 2 nutmegs. Boil three hours.

CHILI SAUCE.

Thirty tomatoes, 10 onions, 5 large red peppers, 5 tablespoons salt, 20 tablespoons sugar, 3 cups vinegar. chop the onions and peppers together. Boil about two hours.

CHOW-CHOW.

One quart onions, 2 quarts small cucumbers, 1 large cauliflower, 1 quart small green tomatoes. Put cucumbers in brine one day, scald onions and cauliflower in salt water. One green pepper, a little red pepper. To 3 quarts vinegar add 2 cups sugar, 1 cup flour, 14 tablespoons mustard, stick of cinnamon. Scald the mixture and pour over pickles.

CHILI SAUCE.

One-half peck tomatoes, 2 cups celery, 2 cups onions, 2 small red peppers, each chopped very fine, 1 cup white mustard seed, 1 cup sugar, ½ cup salt, 1 teaspoon black pepper, 1 tablespoon ground cinnamon, 1 quart vinegar. Boil one and a half hours.

CUCUMBER MANGOES.

Cut lengthwise two dozen large cucumbers, remove seeds, let stand in weak salt water over night, wash with fresh water and fill with the following: Chop fine 1 large head cabbage, 1 ounce celery seed, 1 ounce mustard seed (white), ½ ounce salt, 1 level teaspoon ground pepper, ½ cup brown sugar, mix with vinegar. Fill and tie with white thread. Put a layer of grape leaves in kettle, a layer of cucumbers, and so on. Cover with vinegar. Scald ¾ of an hour, just let come to boiling point before removing from fire. Boil 1 gallon fresh vinegar, 1 teaspoon alum, 3 cups brown sugar fifteen minutes. Skim. Pour over cucumbers while hot from first vinegar. Bottle air tight. Fine.

FRENCH PICKLES.

Two quarts caulifiower or cabbage, 1 quart green tomatoes, 1 quart little onions, 1 quart pickles, 1 quart green beans, 1 quart ripe cucumbers, salt, and drain over night. One cup salt, 1 gallon water, scald in vinegar and drain. Three quarts vinegar, 1 cup sugar, 1 cup flour, 6 tablespoons mustard, 2 tablespoons tumeric, 2 tablespoons celery seed. Cook and pour over pickles.

GRAPE CATSUP.

Five pounds grapes cooked and rubbed through a sieve, 1 pint vinegar, 3 pounds sugar, 1 tablespoon ground cinnamon, 1 teaspoon cloves, 1 teaspoon allspice, 1 teaspoon pepper, ½ teaspoon salt. Boil until thick.

CUCUMBER PICKLES.

One quart cucumbers, pack pickles in jar tight, take enough vinegar to cover pickles, add 1 teaspoon alum, 2 or 3 small pieces horseradish, 1 tablespoon sugar. Heat and pour over pickles and heat again until they are hot, then seal. Will keep for years.

MIXED PICKLES.

One quart large cucumbers, 2 quarts small pickles, 1 quart onions, 4 heads of cauliflower, 4 mango peppers, chopped, 1 quart green tomatoes, 1 gallon vinegar, 1 pound mustard, 2 cups sugar, 2 spoons flour. Mix flour in paste. Boil spices in vinegar and add paste and 5 cents tumeric powder. Put all vegetables in salt water over night.

PICKLED ONIONS.

Peel the onions and lay in a brine that will float an egg, leave forty-eight hours, take out and drain, cover them with boiling hot vinegar. Season with whole pepper and cloves.

CHOWDER.

One peck green tomatoes, 3 large, plump cabbage heads, 6 onions, 8 green peppers, celery, 2 cups sugar, 5 cents white mustard seed, mixed spices, cloves and vinegar. Cook thoroughly.

CUCUMBER PICKLES.

For 250 small pickles, 2 gallons vinegar, 4 ounces salt, 2 ounces white mustard seed, 2 ounces alum, 2 ounces allspice, 2 ounces cloves. Tie spices in a cloth, boil with vinegar. Wash the pickles and pack in a jar, pour hot vinegar over and put plate on the jar. Set in a cool place.

SWEET RELISH.

One gallon cucumber pickles, 1 gallon green tomatoes, 1 gallon onions, 6 stocks celery, 2 dozen mangoes, 1 red pepper; chop fine, salt and let stand in weak vinegar three days. Drain well, add a dressing of 4 quarts vinegar, 4 cups sugar, 10c worth ground mustard, 10c worth of tumeric powder, 1 cup flour. Cook and pour over chow-chow and let come to a boil and can.

FRENCH MUSTARD.

Three tablespoons mustard, 1 tablespoon granulated sugar, well worked together, then beat in an egg until it is smooth; add 1 teacup vinegar, a little at a time, working it all smooth, then set on stove and cook 3 or 4 minutes, stirring all the time. When cold add 1 tablespoon of best olive oil, taking care to get it all worked in smooth. You will find this very fine.

CUCUMBER PICKLES.

Small green pickles, wash, make salt brine about one and one half teacups to one gallon water, scalding, pour over and let stand three hours, take one gallon vinegar, add alum size of hickorynut, let it get hot and put the pickles in and let stand fifteen minutes. Now take out and throw vinegar away. Take 1 gallon good, fresh vinegar, add white mustard seed, ½ cup sugar, 1 green pepper, cut in two, cinnamon, cloves, celery seed, a thimbleful alum; let all come to a scald. Seal in glass jars. Be sure to have good cider vinegar. Will keep for years.

MIXED MUSTARD PICKLES.

One gallon pickles, same of onions, cook onions tender in salt water, mix thoroughly before putting the dressing on.

Dressing. Six tablespoons strong mustard, 1 tablespoon tumeric powder, 1½ cups, 2c curry powder, 1 cup flour. Mix all together. Add 2 quarts best vinegar, scald, stirring constantly, then turn the contents over pickles hot. Seal.

CHOW-CHOW.

One gallon green tomatoes, 1 gallon chopped cabbage, 1 gallon cucumbers, 2 bunches celery, all chopped. Salt tomatoes and cabbage separately and leave stand a few hours, then put to drain over night; in the morning stir all together and heat in weak vinegar, drain again and put in 2 quarts vinegar, 1 pound sugar, celery seed, cinnamon, cloves whole, and tumeric.

PICKLES IN GRAPE LEAVES.

To 1 gallon pickles sprinkle 1 cup salt, cover with boiling water. Let stand over night, drain water off and heat hot and again pour over pickles. Repeat this for three mornings. Drain well, line jar with grape leaves, (washed) then a layer of pickles. Scatter over spices and whole mustard seed; small branches of mustard in the pod is better; then another layer of grape leaves, pickles and spices alternately until jar is almost full. Cover with cider vinegar. Place a small weight on to keep pickles under vinegar. Tie a paper or cloth over the top to keep out the dust. If the vinegar turns white, drain that off and cover with fresh vinegar. In this way pickles will keep any length of time.

RIPE CUCUMBER PICKLES.

Take nice, large, ripe cucumbers, pare them, take out the seeds and soak over night in weak salt water, then let them boil a few minutes in weak vinegar, and stay in this twenty-four hours; pour this off and take good, strong vinegar, sweeten well. Add allspice, cloves and cinnamon, let this come to a boil and pour over the cucumbers. Scald the syrup as often as necessary afterward, which will be seldom if made late in the season. After trying this you will not let your ripe cucumbers go to waste.

DILL PICKLES.

Two quarts vinegar, 1 quart water, ¾ cup salt. Wash the pickles and wipe dry. Put in jar a layer of dill and horseradish, cut in small pieces, whole pepper, cloves and bay leaves; then a layer of pickles; alternate the layers until jar is filled; cover with the vinegar mixture. Do not boil any part of it. Make a sack large enough to cover top of crock. Into this put five cents' worth mustard seed, spread on top, then a plate to fit close. These pickles will keep until spring without washing off.

PRESERVES AND JELLIES

"Never attempt to make jelly in damp or cloudy weather
If firmness or clearness is desired."

GENERAL RULES FOR MAKING JELLY

Always make in porcelain kettle. Use refined or granulated sugar. Do not have fruit, especially grapes or currants, over-ripe. Make not over two or three pints of jelly at a time. As a general rule allow equal measure of juice and sugar. Boil juice rapidly ten minutes, skim and add sugar, boil ten minutes longer. To test jelly, drop a little in a glass of very cold water and if it immediately falls to the bottom, it is done.

TRANSCENDENT CRAB APPLE JELLY.

Transcendent or any variety of crab apples, may be prepared as cultivated wild plums, adding flavoring of almond, lemon, peach, pineapple or vanilla to the jelly in proportion to one teaspoon to two pints of juice before it is done.

GRAPE JELLY.

Put on the stove grapes just beginning to turn, boil, place in a jelly bag and let drain. To 1 pint of juice add 1 pint sugar and boil twenty minutes.

RASPBERRY JELLY.

Stir into 1 quart of red raspberries a cup granulated sugar. At the end of one hour run the berries through a vegetable press and strain the juice. Have ready a ½ box gelatine soaked in a cup of cold water for 2 hours. Pour over this 1 pint boiling water; strain and stir in the berry juice; wet a jelly mould, line with ripe berries and pour the liquid, when cold, into it; set aside to form. Eat with cream.

QUINCE HONEY.

Pare and grate 5 nice quinces, 5 pounds sugar to 1 pint boiling water. Stir over fire until dissolved, add the grated quinces. Cook fifteen minutes; pour into glasses. Cover when cold.

HOW TO PRESERVE A HUSBAND.

Be careful in your selection; do not choose too young, and take only such as have been reared in a good moral atmosphere. Some insist on keeping them in pickle, while others keep them in hot water. This only makes them sour, hard and sometimes bitter. Even poor varieties may be made sweet, tender and good by garnishing them with patience, well sweetened with smiles and flavored with kisses to taste; then wrap them in a mantle of charity, keep warm with a steady fire of domestic devotion and serve with peaches and cream. When thus prepared they will keep for years.

STRAWBERRY SUN PRESERVES.

One pint fruit, 1 pint sugar. Boil ten minutes, spread on plates and set in sun one day.

ORANGE JAM.

Take sweet oranges, peel and put the pulp through a sieve. Put a pound of white sugar to each pound of pulp and juice. Boil twenty minutes and seal.

LEMON JELLY.

Stir together 2 large cups sugar, the juice of 6 lemons and the grated peal of 2 lemons, 1 package gelatine, well soaked in warm water, cover for 1 hour, pour 3 pints boiling water over this, stir until gelatine is thoroughly melted and strain through a cloth.

CURRANT JAM.

Weigh an equal quantity of sifted white sugar and currants, picked carefully from the stems. Boil together ten minutes, stirring gently and skim; add the juice of 1 lemon to 4 pounds of fruit. Seal while hot. This is excellent.

TOMATO JELLY.

Dissolve ½ box of plymouth rock gelatine in ½ pint cold water and add 1 quart of stewed tomato, season with sugar, salt, pepper, celery salt and a little onion. Cook. Strain through a sieve while hot. Pour into cups or individual molds and put into a cold place to harden. Turn each form on a lettuce leaf and serve with mayonnaise dressing.

CHERRY PRESERVES.

Pound for pound of cherries and sugar. Put cherries and sugar on stove and boil eight minutes; skim cherries and spread thin on plates, cover lightly with syrup and let stand in sun; if sun is very hot ½ day will cook; if not, leave in sun all day. Put remainder of syrup in dishes and set in sun same as fruit; leave all in dishes until morning.

To Can. Put 2 spoons fruit and 1 of syrup until can is filled. Do not heat fruit or cans next morning.

LEMON JELLY.

Moisten 2 tablespoons corn starch, stir it into 1 pint boiling water and add juice of 2 lemons and 1-3 cup sugar, grate in little of the lemon rind. Put in moulds to cool.

PRESERVED PEARS.

Peel fruit, take almost half and half pears and sugar, let stand over night; in the morning drain syrup off and boil, pour over pears, let stand again one night. Cook now until tender, skim the fruit out and boil syrup until thick. Will last a long time.

FROST JELLY.

One-half box gelatine dissolved in ½ pint cold water, ½ pint boiling water, 1½ cups sugar, juice of 2 lemons. When cool and beginning to form, add beaten whites of 2 eggs and beat together until well mixed. Set in a cool place.

CRANBERRY JELLY.

Two quarts cranberries, 1½ pints cold water, cover, boil ten minutes, strain, add 1 1-3 pints granulated sugar, stir, let boil one minute. Rinse mould in cold water before pouring in jelly. For 3 quarts berries use 1 quart cold water, 1 quart sugar.

PRESERVED WATERMELON OR CITRON.

Peel the melon and boil until soft, try with fork. To 1 pound allow 1½ pounds sugar, simmer slowly for 2 hours in this syrup, flavor with lemon. Lift the melon and boil syrup until thick and pour it over, add juice of 1 lemon to each quart of syrup.

TOMATO PRESERVES.

Scald the tomatoes, a few at a time, remove skins and cores, then cut through the middle from side to side so you can remove the seeds, which is easiest done with the thumb. Have a bucket of cold water to dip the tomatoes in, which will rinse the remaining seeds from it, squeeze it in your hand and it is ready for the preserving kettle. Have your sugar melted and boiled to a syrup, put the tomatoes in and boil until they are transparent. Use equal amount of sugar and tomatoes. These are far superior to those you don't remove the seeds, for seeds make them bitter and watery.

STRAWBERRY AND RHUBARD JAM.

Take half berries and half rhubarb. Scald rhubarb with boiling water and add sugar.

PINEAPPLE PRESERVES.

Have your pine apples as ripe as can be procured. Pare and cut in thin slices, cut each slice in quarters, be very careful to remove every particle of the skin for if it is not all removed it will cause the preserves to look specky. Weigh the fruit and allow a pound of sugar to a pound of fruit. Put a layer of pine apple and a layer of sugar and so on, until the fruit is all in the dish (use a large earthen dish). Put a layer of su-

gar on top and let stand over night. In the morning drain off the juice and put it in a preserving kettle. Stir in the white of an egg and skim as it comes to a boil; let it boil ten minutes, then pour boiling hot over the pine apple and let it stand and grow cold with covering, when thoroughly cold, put in glass jars and seal. Serve cold with sliced bananas.

CHERRY SUNSHINE.

One pint of sugar to quart of cherries. Boil from 5 to 8 minutes, pour in tumblers and set in the sun for 3 days.

A SURE TEST TO TELL THAT JELLY IS DONE.

Dip a spoon sidewise into the boiling mass. If on removing it the jelly runs off in two places, remove from the fire at once.

BREAKFAST AND TEA DISHES

"Dainty bits make rich the ribs."

POTATO PANCAKES.

Grate 10 good sized raw potatoes; 1 teaspoon salt, 3 eggs well beaten, one tablespoon flour. Fry in butter.

FRENCH TOAST.

Thoroughly beat one egg, add a pinch of salt and a teacup of sweet milk. Dip slices or pieces of stale bread in this and fry in butter until a nice brown on both sides.

CHICKEN OMELET.

Mince fine 1 cup stewed chicken, warm in a teacup of sweet milk, 1 tablespoon butter, salt and pepper; thicken with 1 tablespoon of flour. Make a plain omelet, then add this mixture just before turning it over.

CHEESE STRAWS.

One cup grated cheese, 1 cup flour, 1½ tablespoon butter; rub butter into flour, add ½ teaspoon salt; mix with water as for pie crust. Roll thin; cut into straws and bake.

BLANC-MANGE.

One quart sweet milk, 4 tablespoons corn starch, 4 tablespoons sugar; divide into three equal parts; take 1-3 of it out into a dish, grate up one small cake Baker's chocolate and stir into another third; add a few drops of fruit coloring and rose flavoring to the other third. Serve with whipped cream.

GEMS.

One cup sugar, butter the size of an egg, 2 eggs, 2-3 cup sweet milk, 1 cup currants, 2 teaspoons baking powder, flour to make rather stiff batter. Bake in gem pans.

PANCAKES.

Three cups sour milk, 1 egg, 1 teaspoon salt, 1 teaspoon baking powder, 1 teaspoon soda, 2½ tincups flour. Sift flour, soda and baking powder together.

WAFFLES.

One quart sweet milk, 6 eggs, whites beaten separately; add last. Two teaspoonfuls baking powder, flour enough for a thin batter, 1 cup of melted butter, a little salt. This makes waffles enough for eight people.

BANANA FRITTERS.

One egg, 1 cup milk, 3 tablespoons sugar, 1 teaspoon baking powder, 3 bananas sliced thin, enough flour to make a very stiff batter. Drop in hot lard until deep brown. Serve hot with a sauce.

GRIDDLE CAKES.

One pint sweet milk, 1 egg, 2 teaspoons baking powder, one teaspoon salt; stir in wheat flour until thick batter, bake on hot griddle.

FRITTERS.

Two eggs, 1 pint sweet milk, 2 teaspoons baking powder, enough flour to make a stiff batter. Fry in hot lard.

CHEESE FONDU.

One cup bread crumbs, 1 cup grated cheese, 1 cup sweet milk, 3 tablespoons melted butter, 1 teaspoon salt; 1 saltspoon red pepper, 3 eggs beaten separately. Bake in a quick oven until brown.

HICKORYNUT MACROONS.

One quart kernels rolled fine, whites of 8 eggs beaten stiff, 2 cups sugar, flour to stiffen; drop on buttered tins and bake in a quick oven.

LETTUCE-HAM SANDWICH.

Cut slices of bread, spread with butter, lay lettuce leaf on one piece and cold boiled ham chopped very fine, mixed with mayonnaise dressing, spread on slice of bread, buttered, and lay on lettuce leaf.

RICE CROQUETTES.

Take rice you have left over and break an egg in, season with salt, mix enough rolled crackers in to make it thick enough so you can make long rolls as thick as your two fingers and put in enough lard so they will float before putting in. Nice for supper.

GRAHAM GEMS.

Two tablespoons sugar and one of butter, well stirred together, add one coffee cup sweet milk, graham to make a stiff batter, then one well beaten egg, ½ teaspoon salt and 2 teaspoons baking powder. Bake 15 minutes. Make 1 dozen gems.

CORN FRITTERS.

One-half can of corn, 1 egg, 4 tablespoons milk, ½ cup flour, pinch of salt, a pinch of baking powder, drop from a spoon into hot lard.

BAKING POWDER PANCAKES.

Take 1 pint of sweet milk, 1 egg, 2 tablespoons of melted butter, 1 teaspoon baking powder and flour enough to make a thin batter, add a pinch of salt.

STUFFED OLIVES.

Stuffed olives make an excellent filling for plain white bread sandwiches.

CINNAMON ROLLS.

One quart bread sponge, 1 egg, 1 cup sugar, butter size of an egg, knead these and let raise, then roll out, spread with butter, sugar and cinnamon, cut and roll up. Bake thirty minutes.

A NICE BREAKFAST DISH.

Stale bread dipped in batter and fried in lard and butter mixed. Make the batter with eggs—a teaspoon of corn starch, mixed with a tablespoon of milk to each egg. Salt.

GRAHAM GEMS.

Two cups of graham flour, 1 cup of wheat flour, 3 teaspoons of baking powder, 3 tablespoons sugar, pinch of salt, 2 eggs, 2 tablespoons butter, add milk enough to make it drop from spoon. Bake 20 or 25 minutes in gem pans.

MUSH.

To three quarts of boiling water add salt to taste; stir in gradually sufficient corn meal to make it quite thick. Boil slowly one hour. Stir often. Eat with cream, milk, butter or syrup. To fry when cold, cut in thin slices and fry in lard a nice brown.

POTATO SOUFFLE.

One cup mashed potatoes, 1 egg, 1 tablespoon cream, salt and pepper to taste. Beat the yolk of an egg light, add to potatoes with cream and seasoning. Beat until very smooth and light, add carefully the white of the egg beaten to a stiff froth, turn into a greased baking dish and brown in a quick oven.

CROQUETTES OF ODDS AND ENDS.

These are made of any scraps or bits of good food that happens to be left from one or more meals, and in such small quantities that they cannot be warmed up separately. As for example, a couple of spoonsful frizzled beef and cream, the lean meat of 1 mutton chop, 1 spoon of minced beef, 2 cold hard-boiled eggs, little cold chopped potato, a little mashed potato, a chicken's leg, all the gristle and hard outside taken from the meat. These things well chopped and seasoned, mixed with one raw egg, a little flour and

butter and boiling water; then made into round cakes, thick like fish-balls, browned well with butter in a frying pan or on a griddle.

Scraps of hash, cold rice, boiled oatmeal left from breakfast, every kind of fresh meats, bits of salt tongue, bacon, pork or ham, bits of poultry, and crumbs of bread may be used. They should be put together with care, so as not to have them too dry to be palatable, or too moist to cook in shape. Most housekeepers would be surprised at the result, making an addition to the breakfast or lunch table. Serve on small squares of buttered toast, and with cold celery if in season.

CREAM PUFFS.

One cup hot water and ½ cup butter boiled together. While boiling stir in 1 cup sifted flour; remove from the fire and stir to a smooth paste. When cold add 3 unbeaten eggs, stirring five minutes. Drop in a greased pan with a small tablespoon and bake in quick oven twenty-five minutes.

FILLING. One cup milk, ½ cup sugar, 1 egg, 3 tablespoons flour. Cook thoroughly and flavor. When cream and puffs are cold cut open with sharp knife and fill.

BUCKWHEAT CAKES.

Buckwheat flour, when properly ground, is perfectly free from grit. The grain should be run through the smutter with a strong blast before grinding, and the greatest care taken through the whole process. Adulteration with rye or corn cheapens the flour, but injures the quality. The pure buckwheat is best and is unsurpassed for griddle cakes. To make batter warm 1 pint sweet milk and 1 pint water (one may be cold and the other boiling); put half this mixture in a stone crock, add 5 teacups buckwheat flour, beat well until smooth, add the rest of the milk and

water, and last a teacup of yeast. Or the same ingredients and proportions may be used, except adding 2 tablespoons molasses or sugar, and using 1 quart water instead of 1 pint each of milk and water.

POTATO DUMPLINGS.

To 1 pint mashed potatoes add 1 egg and enough flour to make into balls. Drop in hot water and boil twenty minutes. Serve with gravy.

PEANUT SANDWICHES.

To 2 cups of rolled peanuts add ¾ cup of mayonnaise dressing and spread between thin slices of buttered white bread. Very fine for lunches.

GRAHAM GRIDDLE CAKES.

One quart graham flour, 1 teaspoon baking powder, 3 eggs and milk or water enough to make thin batter.

GRAHAM GEMS.

One egg, 1 tablespoon brown sugar, 1 teaspoon salt, 3 cups buttermilk, 1 teaspoon soda, 1 tablespoon melted lard, stir in enough graham flour so it will drop (not pour) off the spoon; drop in hot gem pans, well greased, bake in hot oven fifteen minutes.

GRAHAM GEMS.

Three cups buttermilk or sour milk, 3 cups graham flour, 1½ cups white flour, ½ cup molasses, 1 teaspoon salt, 2 teaspoons soda.

MUFFINS.

One pint flour, large pinch salt, 1 tablespoon sugar, sifted with flour, 4 teaspoons baking powder, 1 cup sweet milk, 2 tablespoons melted butter, 1 egg added last thing. Bake in hot oven twenty minutes.

LITTLE PIGS IN BLANKET.

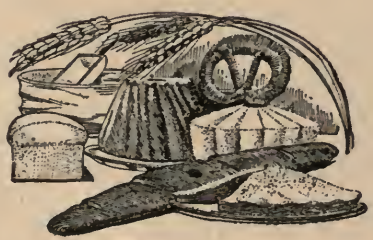
Season large oysters with salt and pepper, cut fat bacon in very thin slices, wrap an oyster in each slice and fasten with a toothpick. Heat a frying pan and put in the little pigs, cook just long enough to cook the bacon. Place on slices of toast that have been cut into small pieces and serve immediately; do not remove toothpicks. This is a nice relish for lunch or tea, garnished with parsley. The pan must be very hot before the pigs are put in and care must be taken not to burn them.

SANDWICH FILLING.

Take ham, veal, chicken, sardines, etc., with the white of eggs chopped very fine and mixed with sufficient of the dressing to make a paste the consistency of batter; spread this on thin slices of bread, cut in irregular shapes, and you have most delicious sandwiches.

RUSSIAN SANDWICHES.

Put chopped olives and grated cheese with a lettuce leaf between slices of buttered bread.



CANNING AND SPICED FRUITS

"Mingle, mingle, mingle; you that mingle may."

CANNED PIE PLANT.

Cut fruit in squares and fill fruit cans, (not cooking) set cans in pans and fill to overflowing with cold water until can is all under water; let stand two hours, seal tight, not heating either fruit or cans.

PICKLED PEACHES.

Wash the peaches, take 1 quart vinegar, the same of sugar and heat; cook the fruit a little, then place in jars, pour the vinegar and sugar over, add cloves and seal.

CANNED STRAWBERRIES.

Boil sugar and water to a syrup, then make a thickening of 2 teaspoons corn starch and ½ gallon of syrup, let come to a boil, then add berries, heat a few minutes, can and seal; place cans top down and let stand three days and put away in the dark.

CORN CANNED.

Three pints water to 8 pints corn, boil twenty minutes, then add 1 pint salt, boil three minutes and can.

SPICED CHERRIES.

Eight pounds stoned cherries, 1 pint strong vinegar, 4 pounds brown sugar, all kinds of spices tied in a piece of cheese cloth, a few pieces stick cinnamon; drain and heat, pour boiling hot over fruit every morning for a week. Heat fruit and juice all together before putting in jars. If desired add more sugar.

RHUBARB.

To what will make 4 quarts of canned rhubarb slice one pineapple. Cook together, sweeten and can.

GRAPES.

Take grapes, wash and pour boiling water over them until they are covered, let stand about fifteen minutes; skim out fruit and put in jars. Make a hot, thick syrup, pour over and seal.

CANNED CHERRIES.

Pit the cherries, put them in clear water and cook, dip them out of the juice, put them in cans and fill with boiling water and seal.

SPICED APPLES.

Eight pounds apples, pared, 4 pounds sugar, 1 quart vinegar, 1 ounce stick cinnamon, ½ ounce cloves. Boil sugar, vinegar and spices together; put in the apples and let them stay till tender. Put them in a jar, boil syrup till thick, pour over.

SPICED PEACHES.

Pare, stone and halve nine pounds peaches, simmer till tender, pour off the water and add 1 pint vinegar, 4 pounds sugar, cloves, mace and cinnamon, boil half an hour or less if they seem too soft.

CANNING STRAWBERRIES COLD (FINE).

Take fresh, firm berries, add 1 pound sugar to each pound of fruit. Scatter the sugar in between the layers of fruit and let stand in ice box eight or ten hours. This will harden the fruit so you can put your hands in and stir thoroughly from the bottom. Let stand five or six hours; stir again and put into pint cans; put spoon into can and stir once or twice around to get out the air. See that your can is full before sealing. Use everything cold.

CANNED STRING BEANS.

Take the beans and cut them in nice size to cook, put them in a large porcelain kettle, cover them with water, then add enough salt to make quite salty, cook till almost tender, put in quart cans, cover with the juice, leaving a space at top of can for two tablespoons of good vinegar, seal air tight. When you want to use them take and rinse them, then boil and drain, then season the same as fresh beans with the exception of salt. They will keep for a whole year if air tight.

CANNED PINEAPPLE.

Take equal measure of shredded pineapple and sugar, place in a crock alternately. Let this stand over night. In the morning drain off the juice; to 3 cups of juice add 1 cup water. After this mixture comes to a boil put in the pulp of pineapple, let boil up (not cook). Seal.

SPICED HUCKLEBERRIES.

Seven pounds berries, 3½ pounds sugar, 1 pint vinegar, spice to taste.

SPICED CURRANTS.

Five pounds fruit, 4 pounds sugar, 2 tablespoons cloves, 2 tablespoons cinnamon, 1 pint vinegar.

PICKLED PEACHES.

Make a syrup with 1 quart of water, 2 cups sugar, ½ cup good vinegar, boil until thick; wash peaches and drop in syrup and boil until tender, take up and pack in jars or cans as full as possible and pour over the syrup. Will keep in jars a long time.

CANNED BEETS.

Boil young beets until tender, peel and slice. Take good, strong cider vinegar and half as much sugar as vinegar. Let come to a boil, drop in beets, heat thoroughly. Can immediately.

FANCY DESSERTS

"She was so skilled and perfect in the art, that everything her fairy fingers touched, seemed like Ambrosia; fit for the gods.

ORANGE SHERBET.

Juice of one dozen oranges, half dozen lemons, strain, add 4 cups sugar, 2 quarts water, freeze; just before it is frozen stiff add the whites of two well-beaten eggs.

LEMON ICE.

Juice of six lemons and grated rind of two, 2 cups sugar, 2 quarts water and the beaten whites of 4 eggs, freeze.

MILK SHERBET.

Juice of 4 lemons, 3 cups sugar, thoroughly beat these before adding 3 pints of milk, freeze immediately.

PINEAPPLE ICE.

Dissolve 2 tablespoons gelatine in ½ pint warm water, add 1 pound sugar, 3 pints water, 1 teacup shredded pineapple and juice of 4 lemons. Stir all together and freeze.

LEMON CREAM.

One and one-half cups boiling water, stir 2 tablespoons corn starch, wet with water and juice of 1 large lemon, add the beaten yolks of 3 eggs, 1 cup of sugar, boil five minutes, stirring all the time, then stir in the whites beaten stiff, form into small glasses and serve cold with whipped cream on top of each glass. This is a dainty dish.

TYFOSA DESSERT.

One pint tyfosa put in dish, pour on 1 quart boiling water, enough of any kind of nuts to make a layer, and sliced bananas; let cool and serve.

RAISIN SANDWICH.

Finely chopped seeded raisins and English walnut meats mixed with the well-beaten white of an egg, slightly seasoned and flavored with a tiny bit of vanilla. Figs used in place of raisins will afford a variety. No sugar should be used with them. Use equal portions of fruit and nuts.

ORANGE FLOAT.

One quart water, 4 tablespoons corn starch, 1 cup sugar, cook, add the juice of two or three lemons; pour this over five sliced oranges, beat the whites of two eggs, with a very little sugar, put on top; serve with whipped cream.

GRAPE JUICE FRAPPE.

Boil 1 quart water, 2 cups sugar ten minutes, strain into can or freezer, when cold add 3 cups grape juice, the juice of 2 lemons, pack freezer, when half frozen remove dasher, set aside until time to serve.

CHARLOTTE RUSSE.

1-3 box gelatine dissolved in ½ cup milk, set in hot water until warm, 4 tablespoons powdered sugar, whites of 2 eggs beaten stiff, teaspoon vanilla. Whip 1 pint cream, add gelatine, stir all together. Pour into mould lined with lady fingers and set on ice.

ICE CREAM.

Two quarts milk, let come to a boil, 2 cups sugar, 2 eggs, 1 tablespoon flour, 2 tablespoons starch; beat all together and pour into the hot milk; let it cook a little longer, cool and put in a pint of cream; flavor to taste. Freeze.

PINEAPPLE ICE.

One pint lemon juice, 1 quart sugar, 1 quart water, 1 quart grated pineapple. After it begins to freeze put in the whites of eight eggs beaten to a stiff froth.

ICED CHOCOLATE.

Put one heaping teaspoon cocoa to each half pint boiling water in double boiler, mix, cook five minutes, sweeten, remove from fire, when cold add half cup good cream, beat the whole until light, fill glasses half full cracked ice, pour over cocoa and serve.

ITALIAN ORANGE ICE CREAM.

One pint cream, 12 ounces pulverized sugar, juice of six oranges, 2 teaspoons orange extract, yolks of 8 eggs, a pinch of salt. Freeze.

LEMON SHERBET.

Scald rind of one lemon in 1 quart of milk, ¾ pint sugar, juice of 3 lemons, let stand over night (not necessary but better). Add milk when ready to freeze. No different if it curdle.

PRUNE WHIP.

Stew 1 pound of prunes and pick fine, stir well with chopped nuts, add the well beaten whites of 4 eggs, 1½ cups granulated sugar. Bake in slow oven and serve with whipped cream.

FRUIT ICE.

Squeeze enough fruit in a fruit press to make a pint of juice, add a pint each of water and sugar, pour the whole boiling hot on the whites of 3 eggs, beaten to a stiff froth and whip the mixture thoroughly, when cool freeze in the usual manner. Red raspberry and currant make a fine flavor.

FRUIT BLANC MANGE.

Stew cherries, cranberries or raspberries, strain off the juice and sweeten it; let boil in a bath and stir in corn starch wet in cold water, 2 tablespoons starch for one pint juice, stir until cooked, mould, cool and eat with cream and sugar.

FRUIT ICE.

Grate finely flavored apples, make them very sweet and freeze. Pears, peaches or quinces grated fine, or stewed and run through a seive, then sweetened very sweet and frozen, are fine.

ICE CREAM—ONE GALLON.

One box gelatine dissolved in one quart hot milk strain and add 2 pounds sugar, yolk of 6 eggs well beaten, heat eggs, gelatine and sugar until eggs are cooked. Add 2 quarts cold milk, 1 quart sweet cream, whites of six eggs well beaten, flavor and freeze.

NUT SHERBET.

One cup sugar, juice of 2 lemons, put in double boiler and heat yolk of 6 eggs, cooked with eggs and sugar. Beat whites and put in slowly, then add 1 cup walnuts; put in sherbet glasses and set to cool. Enough to serve ten. Put whole half nut on top of each dish.

FRUIT SALAD.

One cup hickorynut meats, 2 oranges, 2 bananas, 1 can pineapple, cut in small pieces, fill sherbet cups half full with fruit, adding sugar to taste; fill with whipped cream. Delicious.

NUT SALAD.

One box gelatine, pour on 1½ quarts cold water, let this heat until it dissolves; 1 can pine apples, turn off the juice, add 1½ cups sugar, add to gelatine, heat, set away to cool, chop pineapple fine, 1½ cups of any kind of nuts chopped fine, 1 pint whipped sweet cream, add gelatine when it begins to set. Take silver fork and mix nuts, cream and gelatine together. Keep in cool place, it will last several days.

ICE CREAM—ONE GALLON.

Three quarts milk, heat boiling hot, ½ cup flour stirred to a paste, 1½ cups sugar, pinch salt, after adding flour cook a few minutes, then strain and set away to cool; when cool add 1 pint cream and flavor with lemon and vanilla. Freeze.

FRUIT PUNCH.

Make a syrup by boiling 2 cups sugar, 1 cup water ten minutes, add one cup strong tea, 1 pint cherry juice, 1 pint strawberry juice, juice of 5 lemons, juice of 5 oranges, 1 can grated pineapple; let stand 20 minutes, strain turn into a punch bowl over a piece of ice; add ½ pint candied cherries, 1½ gallons water. This will serve 50 or 60 people.

CHERRY TOITE.

Drain the juice off one can of cherries and thicken it with 1 heaping tablespoon of corn starch. Return to the cherries adding one cupful of sugar. Line a deep pie tin with a rich puff paste; pour the prepared cherries into this and bake. Beat the whites of 4 eggs to a stiff froth, add 3 tablespoonfuls of sugar, ½ cup chopped nuts; spread over the top and return to the oven and brown as slowly as possible.

CURRANT, RASPBERRY OR STRAWBERRY WHISK.

To 3 gills fruit juice, add 10 ounces crushed sugar, the juice of 1 lemon and 1½ pints cream. Whisk till thick and serve in little glasses.

HEAVENLY HASH.

Fill a dish with slices of bananas, oranges, pineapple and white grapes, or any fruit desired. Make a jelly of 1 package of gelatine, 1 pint cold water, juice of 2 lemons and enough pineapple juice to flavor it. Let stand 1 hour, then add 2 pints of sugar, 2 pints boiling water, strain over the fruit, let it get cold and serve with whipped cream.

LEMON ICE CREAM.

Squeeze a dozen lemons, make the juice quite thick with white sugar, stir into it very slowly, 3 quarts of cream and freeze. Orange ice cream is prepared in the same way, using less sugar.

STRAWBERRY ICE CREAM.

Rub 1 pint ripe strawberries through a sieve, add 1 pint cream, 4 ounces powdered sugar. Freeze.

FRUIT DESSERT.

To one 10c box jello, take 1½ pints of boiling water, stir until dissolved and let stand until nearly cool; add 3 sliced bananas and 2 oranges, or any kind of fruit, but this is most preferable with strawberry flavor. Very nice served with whipped cream.

FRUIT SALAD.

Soak 1 box of gelatine in ½ pint of cold water 20 minutes; add 1 quart of boiling water, the juice of 2 lemons and sugar to taste; peel and cut into cubes 2 large oranges, 2 bananas and a few candied cherries; mix all together, pour into a mould, set on ice until it hardens; to be eaten plain or with whipped cream as a dressing.

BAVARIAN CREAM.

Pick over 2 quarts strawberries, squeeze through a cullender, add 2 teacups sugar, when the sugar is dissolved add 3 tablespoons gelatine, previously soaked in ½ cup tepid water. Place it on ice, stir it smooth and when it begins to set stir in 1 pint of cream, whipped, form into moulds and serve with whole strawberries around it.

ORANGE ICE.

Boil 1½ cups sugar in 1 quart of water, skimming when necessary; when cold add juice of ½ dozen oranges; steep the rinds in a little water and strain into the rest; add the rind and juice of one lemon. Strain into freezer and freeze.

PRUNE COMPO.

One and one-half pounds prunes cooked, seed, chop fine, add 1 tablespoon sugar, whites of 2 eggs beaten to a froth, add to the prunes, stir well, bake 10 minutes, then frost and brown in the oven. Serve cold with sweet cream.

APPLE ICE.

Grate, sweeten and freeze well-flavored apples, pears, peaches or quinces. Canned fruit may be mashed and prepared in the same way.

SNOW SOUFFLE.

Beat the whites of 2 eggs to a stiff froth, dissolve more than half a box of gelatine in a little more than a pint of hot water. Two cups sugar and the juice of 2 lemons; when this is dissolved and cooled stir into it the eggs you have beaten, beat the whole together until it is white and stiff, mould and pour around it a soft custard.

FROZEN TUTTI FRUTTI.

Scald cream and add equal parts milk; sweeten and flavor. When partly frozen, add chopped mixed nuts and 1 cup preserved cherries.

WHIPPED CREAM.

Place cream over ice until thoroughly chilled, and whip with an egg beater or whip churn until it froths. While whipping, place froth on a sieve, and return to bowl to be re-whipped all that passes through. When cream is difficult to whip add to it and beat with it the white of an egg. Sweetened and flavored this is a choice dessert alone, but it may be served in various ways. Baked apples and fresh or preserved berries are delicious with it. Jelly-glasses, one-third full of jelly and filled up with cream make a very wholesome and delicious dessert.

PUNCH.

One pint of grape juice, ½ pint sugar, the juice of 2 lemons and 1 orange, or any fruit that might be desired.

TAPIOCA CREAM.

Soak 2 tablespoons tapioca over night in just enough water to cover; in the morning boil 1 quart of milk with the soaked tapioca by placing it in a tin can or a pail, set in water to boil; add 2-3 cup of sugar, and a little salt; beat the yolks of 3 eggs thoroughly, when the milk has boiled ten minutes stir in the yolks, remove from fire and stir rapidly for five minutes so it will not curdle. Flavor with lemon or vanilla, pour

in a baking or pudding dish, beat the whites of the eggs to a stiff froth, pour over the cream, sift sugar over top and brown in oven. Serve cold .

CHOCOLATE ICE CREAM.

Scald 1 quart milk, beat 3 eggs, 5 tablespoons sweet chocolate powder, or breakfast cocoa, add enough warm milk to make a paste. Rub until smooth, add 2 cups sugar, and mix all together. When cold add 1 teaspoon vanilla and freeze.

A NOVEL DESERT.

Cook 1 quart of cranberries in 1½ cups of water, when berries are soft add 2 cups of white sugar, strain through cullender. Put a layer of cranberries in deep dish, then cover with layer of sliced bananas, and so on until this dish is full. Make a meringue with the whites of four eggs and rather more than the usual amount of sugar, add this to dish and brown in oven. It should be eaten cold.

RASPBERRY CREAM.

One quart good cream, 1 pint fresh raspberries, mash and rub the fruit through a fine sieve or strainer to extract the seeds, bring the cream to a boil (having reserved 1 pint for froth), and add to the berries while it remains hot, sweeten with powdered sugar to taste, let it become cold. Now raise cream, which has been reserved to a froth with beater, take off the froth and lay it on a sieve to drain; fill dish or glasses with the cream and place froth on top. Very nice. Any kind of berries, jam or jelly is good, and can be used without straining.

AMBROSIA.

Peel 1 dozen oranges, slice, put a thick layer in a dish, cover with powdered sugar, have ready fresh grated cocoanut, put over the oranges and sugar alternately until the dish is full. Have cocoanut for the top.

MAPLE ICE.

Three cups maple syrup, yolks of 12 eggs, 2½ quarts cream; beat yolks into cold syrup, bring to boiling point, stirring constantly, let cool, whip cream and add to syrup when perfectly cold, pack in ice and salt for 7 or 8 hours. If cream will not whip this will make a delicious plain maple cream. Cook syrup and eggs as above and cream and freeze. Sufficient for one gallon.

STRAWBERRY FOAM.

Take 1 quart strawberries, crush, sprinkle over ½ cup sugar, set in a cool place until time to serve. Beat 2 eggs stiff, add 2 tablespoons sugar, stir into it the crushed berries. Serve decorated with large, ripe berries.

PINEAPPLE ICE CREAM.

Three pints cream, 6 large pineapples, 2 pounds powdered sugar; slice the pineapples thin, scatter the sugar between the slices, cover and let the fruit stand three hours, cut or chop up in the syrup, and strain through a hair sieve or double bag of course lace; beat gradually into the cream and freeze as rapidly as possible; reserve a few pieces of pineapple unsugared, cut into square bits, and stir through cream when half frozen, first a pint of well whipped cream and then the fruit. Peach ice cream may be made in the same way.

One cup sugar, 5 tablespoons cream, 1 square unsweetened chocolate, ¼ pound marshmallows, vanilla to flavor. Heat sugar, cream and chocolate slowly to boiling. Boil hard five minutes, add tiny pinch salt. Stir a few minutes, until slightly cooled, pour over the marshmallows; do not cut for five hours or the marshmallows will not cut smooth.

MARSHMALLOWS.

Pull marshmallows apart in as small pieces as you wish; put them in the oven until light; add chopped nuts and serve with whipped cream.

CONFECTIONERY

"My mission in life is a sweet one, I claim,
For the children's eyes brighten at hearing my name."

SUGGESTIONS.

Granulated sugar is preferable.

Candy should not be stirred while boiling.

Cream tartar should not be added until the syrup begins to boil.

BUTTER SCOTCH.

One cup molasses, 1 cup brown sugar, ½ cup butter, a little soda, boil till brittle.

TAFFY.

Two cups sugar, ½ tumbler water, 1 teaspoon vinegar, ¼ teaspoon cream tartar, butter size of a walnut, vanilla.

CENTENNIAL DROPS.

White of 1 egg beaten to a stiff froth, ¼ pound pulverized sugar, ½ teaspoon baking powder; flavor with lemon; butter tins and drop with teaspoon about three inches apart. Bake in a slow oven and serve with ice cream.

CREAM CANDY.

White Part. White of 1 egg beaten to a stiff froth, 2 tablespoons cream, 1 teaspoon lemon extract, mix with pulverized sugar until you can mix like bread, then roll in thin cake.

Yellow Part. Yolk of 1 egg well beaten, 2 tablespoons cream, 1 teaspoon vanilla, mix with pulverized sugar until you can mix like bread, and roll in thin cake; lay one cake upon the other and cut in squares. If desired place nut meats on top of squares.

PEANUT CRISPS.

Three pounds sugar, 2-3 cup New Orleans molasses, 1-3 cup butter, 1½ pounds shelled peanuts, 1 pint water, 1 ounce soda. Put molasses, sugar and water in kettle and cook until a spoonful dropped in water can be rolled in a firm ball; add the nuts and boil five minutes longer; take from fire, add butter and stir slowly till melted, add soda, stir quickly and when it begins to rise pour in well buttered pans very thin.

BUTTER SCOTCH.

Two cups brown sugar, ½ cup boiling water, butter size of walnut; vanilla, pinch each of salt and soda.

SALTED PEANUTS.

Shell fresh roasted peanuts, remove the skins, have butter hot in skillet, put in peanuts and stir, sprinkle salt over them and stir until hot through.

TAFFY CANDY.

Three pounds sugar, ½ pint cold water, let boil five minutes, add 2 tablespoons vinegar, butter size of hickory nut, boil, testing in cold water until it will click against the side of glass; do not stir nor scrape out cooking dish. Pour in buttered pan to cool. Pull sufficient and cut in size to suit. Flavor.

MAPLE CANDY.

Four cups brown sugar, 1 cup rich milk or cream, butter size of an egg, 2 tablespoons vanilla, 2 cups chopped nuts. Let sugar and milk boil five minutes, add butter. When melted take off the fire, add vanilla and nuts, beat well till the bubbles have disappeared, pour into greased tins; when cool trace in squares. Very good.

FUDGE.

Two cups sugar, ½ cup sweet milk, butter size of a good walnut, flavor with vanilla, grate chocolate in and cook until it makes a soft ball when dropped in water; pour on buttered plate and stir until hard.

CRACKERJACK.

Two cups shelled peanuts, 1 cup hickorynut meats, ½ cup walnut meats, 6 quarts corn popped, 2 cups sugar, 2 cups golden syrup. Mix corn and nuts together. Cook sugar and syrup until it hairs; pour over corn and make into balls.

POP CORN BALLS.

Salt the corn when popped, take 2 cups New Orleans molasses, 1 cup light brown sugar, 1 tablespoon vinegar, butter size of walnut, boil fifteen minutes, put in ½ teaspoon soda five minutes before done, pour over corn and make into balls; flour the hands.

CRACKERJACK.

Pop corn, not putting on much lard or butter, make a syrup of 2 cups sugar, 1 cup baking molasses, butter the size of an egg. Flavor. Pour over popped corn slowly, stirring constantly, and be sure to put enough syrup so it will stick together good, take out of pan you are stirring it in and pack in greased pan. Let cool before cutting.

FRENCH CREAM CANDY.

Two cups sugar, 1 cup water, pinch cream tartar. Allow the mixture to boil without stirring until a drop falling from a fork will "spin a hair," or a small quantity dropped into a glass of water will form a soft ball easily worked with the fingers. Then remove to a cool place, carefully without shaking and when the fingers can be borne on the bottom of the sauce pan beat the syrup to a cream. Now take up as much of the cream as can be handled and work until smooth. You are now ready to form candies. Flavor. Color or leave white and mold into any shape.

PEANUT CANDY.

One cup white sugar, 1 cup chopped peanuts. Put the sugar into a smoking hot frying pan, stir until it dissolves, add the peanuts to and turn into a buttered dish at once.

HONEY CANDY.

Four tablespoons honey, 1 pint white sugar, water enough to dissolve sugar, boil until brittle when dropped into cold water; when cooling, pull.

MARSHMALLOW FUDGE.

One cup sugar, 5 tablespoons cream, 1 square unsweetened chocolate, ¼ pound marshmallows, vanilla to flavor. Heat sugar, cream and chocolate slowly to boiling. Boil hard five minutes, add tiny pinch salt. Stir a few minutes, until slightly cooled, pour over the marshmallows; do not cut for five hours or marshmallows will not cut smooth.

ALMOND CANDY.

Two cupfuls of white sugar, one and one-half cupfuls of sweet milk; boil until it will crisp in water like molasses candy; then add one and one-half teacupfuls of blanched almonds, perfectly dry.

Home Remedies and Household Hints

Self possession is evidence of a clear brain.

RECIPE FOR A HAPPY DAY.

Take a little dash of cold water,
A little leaven of prayer,
A little bit of sunshine gold
Dissolved in morning air.
Add to your meal some merriment,
Add thought for kith and kin,
And then, as a prime ingredient,
A plenty of work thrown in.
Flavor it all with essence of love
And a dash of play.
Let the dear old Book and a glance above
Complete the well-spent day.

TO REMOVE IRON RUST.

Thicken lemon juice with salt and rub on rust spot, place article in the sun; two or three applications may be necessary.

CROUP—Melt butter and molasses together and give until child vomits. Very easy and very sure.

FOR ROUP IN CHICKENS—Hog's lard and sulphur in equal parts, or dry sulphur blown down the fowl's throat.

SALVE—Two tablespoons honey, 2 tablespoons linseed oil, 1 teaspoon turpentine, yolk of one egg, flour to thicken.

CLEANSING SORE THROAT—One-half teaspoon common salt, ½ teaspoon baking soda, 1 ounce glycerine, water enough to make 3 ounces. Gargle throat.

Beat the white of an egg and add to lemonade; makes a delightful drink for invalids.

TOOTH POWDER—One-half ounce Peruvian bark, 1 ounce orris bark, ½ ounce myrrh, 2 ounces pulverized chalk.

PNEUMONIA—Take six onions, chop fine, put into a large spider over a hot fire; add vinegar and rye meal to form a thick paste, stir and simmer ten minutes. Put into cotton bag, large enough to cover the lungs and apply as hot as the patient can bear. In about ten minutes change the poultice, continue reheating poultice; in a few hours the patient will be out of danger. But continue until perspiration starts freely from the chest. Make two poultices. Also an excellent remedy for croup, when applied to the throat.

DYSENTERY—One tablespoon rhubarb root, 1 teaspoon baking soda, 1 teacup boiling water and a little peppermint. Dose:—One tablespoon three times a day.

QUINSY—Tar spread on the throat and quite up under the ears; cover with a cloth and go to sleep, and wake up well. Only a brown stain will remain; it is easily washed off and is sure relief. Recommended for diphtheria or scarlet fever.

DR. M. HAMMOND gives it is his experience that in convulsions of children, to turn them upon the left side will cut short, like magic, the convulsions. Epileptics treated in the same way are always promptly relieved.

TO STOP NOSE BLEEDING—Place a penny between the upper lip and the teeth; hold there a few minutes. Never fails.

TO MEND CHINA—Take a very thick solution of gum arabic in water, stir into it plaster of paris until the mixture becomes of the consistency of cream, apply with a brush to the broken edges and join together. In three days the article cannot be broken in the same place.

FOR CRACKED LIPS—Cover with inside of egg lining.

FOR ERYSIPELAS—Crush raw cranberries, apply as poultice.

RECIPE FOR QUARRELING—Take a root of sassafras and steep in a pint of water and put in a bottle and when your husband comes in to quarrel fill your mouth with it and hold until he goes away. A sure cure.

BUFFALO BUGS—Take strips of red flannel, dip in liquid arsenic and lay around the edge of carpet.

TO BEAUTIFY THE HAIR—Put 1 ounce of pulverized sulphur into 1 quart of rain water, shake well every few hours, then pour liquid off and saturate the scalp every morning. Cures dandruff and falling out of hair.

TO WASH WINDOWS—Two tablespoons turpentine in water.

FOR COLIC—Give infants very warm water until they vomit.

TO CLEAN TINWARE—After thoroughly washing in hot soap suds and wipe dry, then apply dry flour and rub with newspaper.

FOR INFLAMED EYES—Scrape raw potatoes, apply as a poultice. Renew as it gets dry.

REMEDY FOR SPRAINS—Take boneset and smart weed, equal parts, tincture in alcohol four hours, then strain and bottle for use. Bathe surface of sprain freely.

TO REMOVE RUST—To remove rust from white garments soak them thoroughly in buttermilk. It will remove the rust and make them white as snow.

RICE WATER—Two ounces rice, two quarts water and boil for an hour and a half, then add sugar and nutmeg to taste; some prefer salt. An excellent drink in diarrhoea and dysentery.

LIME WATER AND MILK—Take a clear, saturated lime water and fresh milk, each a wineglass full, and mix. Let a tablespoonful or less be taken at once. This will sometimes remain upon an irritable stomach which will retain nothing else.

TAKE FIRE OUT OF BURNS—Pour hot water on a lump of white lime; strain off the water and add linseed oil; shake well in a bottle and apply at once. This should be kept in every house for an emergency.

EGG NOG—Beat the white of an egg to a stiff, dry froth, add 1 tablespoon sugar, 1½ gills sweet milk and a grating of nutmeg. Serve at once.

CURE FOR ALCOHOLISM—In the morning before breakfast, an orange should be eaten, one about 9 o'clock, one before dinner, one before supper and one before retiring; continue one week. The second week four oranges a day will be sufficient, the third week three, and the fourth week the tippler won't be able to bear the smell of alcohol. Try it.

CHOLERA MIXTURE—One ounce tincture of opium, 1 ounce tincture rhubarb, 1 ounce tincture camphor. Excellent for summer complaints. Dose—Adults, 15 drops on a little sugar; children, 5 to 10 drops.

CEMENT FOR MARBLE—Take one pound gum arabic, make into thick mucilige, add to it powdered plaster of paris 1½ pounds, five ounces quicklime, mix well; heat the marble and apply the mixture.

FOR COUGH—Juice of one lemon, the same amount of glycerine, mixed. Dose—Adult, one teaspoonful every twenty minutes until relieved.

LINIMENT FOR RHEUMATISM—Take 1 pint good cider vinegar, add heaping teaspoon each of salt and pepper, boil down to half pint and use.

INK STAINS—To remove ink stains, soak goods in buttermilk.

DISINFECTANT—Chloride of lime, as well as being a disinfectant, is useful to drive away rats from cellars.

MUSTARD PLASTER—To make mustard plaster: Use no water, but mix the mustard with the white of an egg; the result will be a plaster which will draw perfectly, but which will not produce a blister.

COUGH RECIPE—One pint molasses, 1 teaspoon oil peppermint, 8 drops oil tar, 2 tablespoons alcohol. Mix well and add 1 tablespoon ginger.

GRASS STAINS may be removed from white material by washing the stained garment in spirits of camphor.

FOR CROUP—Apply a cloth wrung out of cold water to the neck and chest, cover with dry cloth to exclude the air and put a bottle of hot water to the feet.

CURE FOR SPRAINS—Make a poultice of clay and vinegar and bind on.

POULTICE FOR A BOIL—Scrape castile soap into cream and steep them together till right for a salve. The best salve known for a boil at any stage.

TO PRESERVE EGGS—To each pail of water add one quart fresh slacked lime and one pint common salt, mix well; fill a barrel half full of this fluid; put your eggs in it any time after June and they will keep for months.

TO STOP HICCOUGHS—One tablespoonful quince juice.

TAR SMOKE FOR DIPHTHERIA—Pour equal parts turpentine and liquid tar into a pan or cup and set fire to the mixture. A dense resinous smoke arises. The patient breaths it and is relieved.

FOR TOOTHACHE OR PAIN IN THE FACE—Mix salt with yolk of an egg until about consistency of mustard; use same as mustard plaster.

TO KEEP FLIES FROM HORSES—Take two or three handfuls of green walnut leaves, pour over two or three quarts of soft cool water; let stand one night; pour in kettle and boil fifteen minutes. When cold wet a sponge and before the horse goes out of the stable let those parts which are most irritated be washed over with the liquid.

TO REMOVE KEROSENE SPOTS—Kerosene when spilled on a carpet can be readily removed by putting on Indian meal, then brushing out when it has lain a few hours. It may need more than one application if much has been spilled, but it will all come out by repeated application.

COLD SORES—Cold sores are quickly relieved by applying boracic acid occasionally.

RING WORM—Rub the spot with milk from milkweed, which grows wild. Continue this a few days and the spot will disappear.

CURE FOR TONSILITIS—Cut up lovage root and fry in lard. Apply as poultice.

EAR ACHE—Roast together onions and tobacco and squeeze the juice, drop in the ear.

TO CLEAN FURNITURE—A mixture of equal parts of linseed oil, vinegar and turpentine.

SURE CURE FOR AGUE—Five cents' worth frankincense, crushed, one grated nutmeg put in thin muslin bag. To be worn over pit of stomach.

WHEN PEELING ONIONS begin at the root end and peel upward and the onions will scarcely affect your eyes at all.

WHEN MASHING POTATOES use hot milk, and if you have been in the habit of using cold you will be surprised at the difference in its lightness.

SURE CURE FOR SNAKE BITE—I have seen many people bitten, but have never known a case to prove fatal where this remedy was used. Procure the yolk of an egg and mix with enough salt to make a good, thick poultice, put the poultice on the bite and bandage tightly. Watch the solution and when it is full of poison it will change color and should be renewed.

CURE FOR FELON—A felon may be cured by tying the affected finger in a poultice pulverized rock salt and turpentine, renewing as the poultice becomes dry. Usually twenty-four hours' application of the above will cure the felon.

BURNS—Apply butter immediately. It will prevent blistering and remove the fire and soreness. A remedy always at hand and easily applied.

TO STOP HICCOUGHS—Put a few drops of good cider vinegar on a lump of sugar. Let dissolve in mouth.

CHICKEN LICE—The best remedy for lice in poultry houses is to add one pound of concentrated lye to a boiler of soap suds and apply hot on the walls, floors and roofs of the houses. All lice and nits will then be destroyed. If the roosts are suspended by rods from the rafters and not allowed to touch the sides of the house there will be less trouble with lice.

RHEUMATISM CURE—Five cents' worth nitre potassium, twenty cents' worth iodide potassium, in one pint water. Take one tablespoonful three times a day, before each meal. If followed as directed will cure without fail.

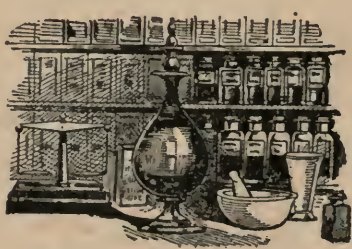
FOR SPRAINS—Apply a poultice made of equal parts of salt and lard. This will give instant relief and reduce the swelling. There is nothing better.

TO REMOVE MILDEW AND FRUIT STAINS—Put one ounce chloride of lime in a bowl, pour over it one pint of boiling water. Strain through a fine cloth. Add three pints cold water. Gather up the stained places and put into the water and let remain twelve hours. Rinse thoroughly and you will find the stains have disappeared. This is particularly successful in removing peach stains. If the solution is strained and the cloth well rinsed there will be no harm done the fabric.

BOILS AND FELONS—Take equal parts of honey or molasses and the white of an egg and enough flour to make a paste. Spread on cloth and apply.

SUGAR CURED MEATS—Four ounces saltpeter, 4 ounces pepper, 5 pounds salt, 200 pounds meat. Make a thick syrup of brown sugar and rub all over the meat, then apply the dry salt. This will keep the year round.

CURING PORK OR OTHER MEAT—For 100 pounds, 1 quart New Orleans molasses, or 2 pounds brown sugar, 1 tablespoon pulverized saltpeter, 1½ tablespoonfuls soda, dissolve in a little warm water, when all is dissolved pour in cold water enough to cover your meat, then put in salt till it bears up an egg; pour over your meat, let stand five weeks, then take out and smoke if so desired.



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